

INGREDIENTS FOR 6 SERVINGS

- 2½-3 Pounds Hereford Lean Ground Beef
- 1 (8 ounce) Can Water Chestnuts,
Drained & Coarsely Chopped
- ½ Cup Teriyaki Sauce
- ¼ Cup Vidalia or Green Onion,
Finely Chopped
- 2 Eggs
- ¼ Cup Plain Bread Crumbs
- 1 Cup Monterey Jack Cheese, Cubed
- Garlic Powder & Pepper To Taste
- 1 Pineapple, Sliced



PREPARATION

In a large bowl, combine the water chestnuts, teriyaki sauce, onions, salt and pepper, cubed cheese and beef, and mix well with your hands.

Shape into patties of desired size. Make a dent in the center of the burger using your thumb to keep nice and juicy. Grill.

Serve with fresh pineapple, tomato and lettuce on a Yoke's Hamburger Bun.

Sauce Recommendation:

Combine 1 cup Mayo & ¼ Cup Teriyaki Sauce