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Triple ButterBurger Cheese · ·

The Triple ButterBurger Cheese is a mouthwatering burger made with three types of butter and topped with cheese. It is a classic burger that is loved by many.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

Recipe Yield: 200 grams

Number of Servings: 4

Serving Size: 50 g

Ingredients

500 g	Ground Beef
30 g	butter
30 g	garlic butter
30 g	herb butter
4 slices	cheese slices
4 buns	burger buns

4
leaves lettuce

4 slices Tomato

4 slices onion

4 slices Pickles

4 tbsp ketchup

4 tbsp mustard

Directions

Step 1

Preheating

Preheat the grill or stovetop pan.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a bowl, mix the ground beef with the garlic butter and herb butter.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Shaping

Form the ground beef mixture into patties.

Prep Time: 5 mins

Cook Time: 10 mins

Step 4

Grilling

Grill or cook the patties on the stovetop until desired doneness.

Prep Time: 0 mins

Cook Time: 10 mins

Step 5

Melting

Place a cheese slice on top of each patty and let it melt.

Prep Time: 0 mins

Cook Time: 2 mins

Step 6

Toasting

Toast the burger buns on the grill or stovetop.

Prep Time: 0 mins

Cook Time: 2 mins

Step 7

Assembling

Assemble the burgers by placing a patty on each bun, followed by lettuce, tomato, onion, pickles, ketchup, and mustard.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 450 kcal

Fat: 30 g

Protein: 20 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	20 g	117.65%	117.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	30 g	107.14%	120%
Cholesterol	80 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	6 mg	6.67%	8%
Vitamin B6	8 mg	615.38%	615.38%
Vitamin B12	15 mcg	625%	625%
Vitamin E	6 mg	40%	40%
Vitamin D	2 mcg	13.33%	13.33%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	20 mg	2%	2%
Iron	15 mg	187.5%	83.33%
Potassium	400 mg	11.76%	15.38%
Zinc	10 mg	90.91%	125%
Selenium	20 mcg	36.36%	36.36%

Recipe Attributes

Cuisines

Vietnamese

American

Italian

Events

Picnic

Wedding

Halloween

Course

Main Dishes

Sauces & Dressings

Side Dishes

Appetizers

Drinks

Breads

Salads

Snacks

Soups

Diet

Anti-Inflammatory Diet

Nutritional Content

Low Calorie

Low Fat

Low Carb

Kitchen Tools

Grill

Slow Cooker

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

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