**Cheese Burger**

 **Ingredients**

**320 grams of ground beef**

**4 small special hamburger buns**

**3 egg yolks**

**4 slices of cheddar cheese or hamburger**

**2 sweet and sour pickles cut into thin slices**

**4 cc of ketchup**

**4 cc of fresh mustard**

**2 sheets of salads washed and cut into thin strips**

**4 small slices of tomato**

**Sunflower oil**

**Salt and pepper**

 **Preparation:**

**Mix meat and egg yolks. Season with salt and pepper. Share in 4 portions and form identical steaks slightly flattened Oil – externally, then heat a skillet. When it is very hot, ask them steaks and let them brown 2 to 3 minutes on each side. Put the buns cut in two to brown slightly toaster or under the broiler of the oven. At the ends of cooking steaks, place a slice of cheese on each, cover the pan and let cook for 30 seconds. Within each bun put a little ketchup, mustard a little softer, have the slice of tomato, pickle and salad, then place meat and cheese.**