

# BULL'S EYE Ultimate Grilled Burger

**Prep Time:** 10 min

**Total Time:** 28 min

**Makes:** 4 servings, one burger each

- 1 large onion, sliced
- 1/2 cup BULL'S-EYE Original Barbecue Sauce, divided
- 1 lb. ground beef
- 2 fresh jalapeño peppers, chopped
- 4 hamburger buns, split
- 4 KRAFT DELI STYLE American Cheese Slices
- 1/4 cup KRAFT Peppercorn Ranch Dressing



**PREHEAT** greased grill to medium heat. Place onions in center of 18x12-inch sheet of heavy-duty foil. Top with 1 Tbsp. of the barbecue sauce. Bring up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside; set aside. Mix meat, peppers and 1 Tbsp. of the remaining barbecue sauce; shape into four patties.

**GRILL** patties and foil packet 14 to 18 min. or until patties are cooked through (160°F), turning patties over after 8 min. and brushing occasionally with the remaining barbecue sauce. Remove foil packet after 15 min. Add buns, cut-sides down, to grill. Cook 2 min. or until toasted.

**CUT** slits in packet to release steam before opening packet. Spread bottom halves of buns with dressing; cover with burgers, cheese, onion mixture and tops of buns.

