

A&W Mozza Burger Clone



Ingredients

- Seasoned Salt (** bit of Montreal Steak Spice)
- 1 small Hamburger Bun
- 1 slice Mozzarella Cheese
- 1 slice Bacon cooked crisp and cut in 1/2
- 2 tablespoons Kraft Hamburger Sauce to taste (see recipe below)
- 1 large slice Tomato
- 1 Iceberg Lettuce Leaf

Instructions

1. Sprinkle the meat patty with seasoned salt on both sides.
2. Cook the patty using your desired method to an internal temperature of at least 165°F.
3. Melt slice of Mozzarella cheese on patty
4. Toast the bun lightly.
5. Spread Hamburger Sauce on top and bottom bun.
6. Place cooked burger on bottom bun.
7. Arrange the bacon slices on top of cheese.
8. Top with tomato and lettuce.
9. Serve hot.

Sauce - Hamburger Sauce

- 1 cup KRAFT Real Mayo
- 1 cup HEINZ Tomato Ketchup
- 1/4 cup HEINZ Sweet Relish
- 1 Tbsp. HEINZ Apple Cider Vinegar
- **2 tsp. sugar (omitted)**
- 2 garlic cloves, minced
- 1/8 tsp. pepper

References

Reference	URL
A&W Mozza Burger Recipe	https://secretcopypcatrestaurantrecipes.com/aw-mozza-burger-recipe/
HJ Burger Sauce	https://www.myfoodandfamily.com/recipe/201593/hj-burger-sauce