

# STEAMED CHEESEBURGER MAKER

It's All About The Steam

# 1

## Add 4 Cups Of Water

In a 10+ inch frying pan, add 4 cups (2 full glasses) of water into pan

# 2

## Insert Base Unit

Insert base into pan

# 3

## Pack Steaming Trays

Pack 1-2 steaming trays with quality ground beef and 1 tray with cheese

# 4

## Turn Burner To High

Turn burner to high and place lid on pan (adjust heat as needed) Wait for water to come to a boil



# 5

## Insert Trays with Meat

Insert steaming trays into pan, on base unit. Cover pan with lid and let steam for 20 minutes

# 6

## Drain Burger

Every 5+ minutes use a mini spatula to gently press down on meat to release fat and grease

# 7

## Insert Tray With Cheese

10 minutes prior to the end of the 20 minutes, insert the steaming tray with cheese and let steam till melted

# 8

## Enjoy

Remove all trays using a mini spatula (**caution hot**), prepare your steamed cheeseburger, add condiments & toppings. Enjoy your steamed cheeseburger

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