

# Burger Rolls

Servings : 10

Amount	Measure	Ingredient - Preparation Method
2	pounds	ground beef
1	cup	cheddar cheese - grated
1		yellow onion - chopped
20		saltine cracker - crushed
1/4	cup	brown sugar - packed
1	cup	milk
2	tablespoons	bbq sauce
1/2	teaspoon	celery seed
1/4	teaspoon	black pepper
1	teaspoon	salt
12	slices	bacon

Prepare medium hot grill or smoker. 230-250

In a large bowl, combine the ground chuck, cheese, onion, cracker crumbs, brown sugar, milk, bbq sauce, celery seeds, black pepper, and salt. Mix well. Divide into 12 thick, log shaped rolls. Wrap each one in bacon, securing the ends with toothpicks.

Place on grill or smoker and baste with BBQ sauce. Cover the grill or smoker. Grill for 30-45 minutes, turning every 10 minutes until done, or for 1 hour 25 minutes until done, turning less frequently.