

Cheeseburger Deluxe Cups

Makes 24 cups; 45 minutes

Prepare cups

Preheat oven to 375 degrees. Push wonton wrappers into the wells of a prepared muffin tin. Bake until crispy, 6 to 8 minutes. Remove and set aside.

Brown burger, fill and bake

In a skillet over medium high heat, sear ground beef until browned and cooked through, 5 to 7 minutes. Season with salt and pepper and stir occasionally. Fill each wonton cup with 1 tablespoon of ground beef, a dab of ketchup and mustard, and top with a tablespoon of cheese. Return to oven for 6 to 8 minutes to melt cheese, then remove.

Make sauce, assemble and finish

In a bowl mix together mayonnaise and pickle juice until well combine and smooth. Top cups with onion, lettuce, tomato, pickles and drizzle with pickle sauce, then serve.

Recipe fills
two 12-cup
muffin pans

24 **wonton wrappers**

1 pound **ground beef**

$\frac{1}{4}$ cup **ketchup**

$\frac{1}{4}$ cup **mustard**

$1\frac{1}{2}$ cup **cheddar cheese**,
shredded

$\frac{1}{2}$ cup **mayonnaise**

$\frac{1}{4}$ cup **bread & butter pickle juice**,
strained from jar

$\frac{1}{4}$ cup **bread & butter pickle chips**,
diced

$\frac{1}{4}$ cup **onion**, diced

$\frac{1}{2}$ cup **cherry tomatoes**, quartered

1 cup **lettuce**, shredded

Justin Gilbert | For The Journal Gazette

