

Cheddar Stuffed Burgers



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Recipe by: Laura Vitale

Makes 8 Burgers

Prep Time: 10 minutes

Cook Time: 10 minutes

Ingredients

- 2 lb of Ground Beef
- 3 Cloves of garlic, minced
- 1 Tbsp of Worcestershire Sauce
- 1/4 cup of BBQ Sauce
- 1/2 cup of Shredded Sharp Cheddar
- 8 Hamburger Buns, buttered and toasted
- 1/4 cup of Mayo
- 2 Tbsp of Ketchup
- Sliced Dill Pickles
- Sliced Tomatoes
- Lettuce
- 2 Yellow Onions
- 1 Tbsp of Butter
- 1 Tbsp of Olive Oil
- 3/4 cup of Budweiser
- 3 Tbsp of Melted Unsalted butter for toasting the buns.
- Salt and Pepper, to taste

1) In a bowl, mix together the ground beef, BBQ sauce, garlic, Worcestershire sauce, salt and pepper.

2) Form into 8 patties, make a divot in the center of each one and stuff with 1 Tbsp of the shredded cheddar, flatten them into a burger shape and place them on a plastic wrap lined plate. Cover with a bit more plastic wrap and pop them in the fridge for about an hour.



3) In a small bowl, mix together the mayo, ketchup, a little salt and pepper, set aside in the fridge until ready to serve.

4) In a large skillet over medium high heat, add the butter and oil and allow to melt together, add the onions and cook, stirring often for about 8 to 10 minutes or until the onions develop some color but still retain their texture. Add the beer and allow it to reduce for about 2 to 3 minutes or until its reduced quite a bit, remove the onions from the pan and allow them to come to room temperature.

5) Preheat your oven to 400 degrees.

6) Preheat your grill pan over medium high heat, (between medium and medium high) add the burgers and cook them for about 4 minutes on each side.

7) Brush the cut sides of the buns with a little melted butter and place them cut side down on a baking sheet. Pop them in the oven to toast for about 8 or 10 minutes or until lightly golden.

8) When ready to assemble, smear a little mayo mixture on one side of each bun, top with the burger, followed by a slice of tomato, caramelized onions, slice of pickles and a few pieces of lettuce to hold it all together.

NOTE: By toasting the buns, youre adding lots of flavor but it does make eating the burger a bit messy. You will have an easier time holding it all together if you don't toast the bread, but keep in mind that you won't get that toasted buttery flavor.