

Blue Cheese Burgers



PREPARATION TIME
10 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
pickle chips



Leftover cooked vegetables make a tasty and economical addition to hamburgers. Chop and add to ground beef. The vegetables will add bulk to the mixture, resulting in more patties.

SHOPPING LIST

- ground beef • blue cheese
- hamburger buns

ON HAND

- onion powder • garlic powder
- salt • pepper

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INGREDIENTS

- 1 1/2 pounds ground beef
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 ounces blue cheese, crumbled
- 4 hamburger buns

SERVES 4

Make Ahead

Prepare the stuffed meat patties up to 4 hours ahead. Cover and refrigerate until ready to cook.

♦ VARIATION

Vary the flavor by using Cheddar or Swiss cheese instead of blue cheese.

1 Preheat grill. Combine ground beef, onion powder, garlic powder, salt and pepper in a bowl; mix well.



2 Shape ground beef mixture into 8 thin patties. Place on a surface lined with waxed paper.



3 Divide blue cheese among 4 patties. Top cheese with remaining patties. Press edges of patties together to completely enclose filling.



COOKIN' Express

- If you want to save on cleanup time, wet your hands before forming the burgers. Working with wet hands will prevent the meat from sticking to your fingers.

4 Spray a grill rack with cooking spray. Place burgers on prepared rack. Grill over medium-hot coals, turning once, until cooked through, about 15 minutes. Serve burgers on buns.

