

“STRONG SAFETY” STUFFED BURGER yields 4 burgers
recipe developed by The Clever Cleaver Brothers®

1 1/2 pounds lean ground beef

Stuffing

1/2 cup diced dill pickles
1/2 cup diced onion
1/2 cup crumbled cooked bacon
1 cup shredded Jack & Cheddar cheese
1 teaspoon chili powder
3 cloves minced garlic
1 tablespoon chopped fresh cilantro
1 tablespoon Cholula® Hot Sauce
1/2 teaspoon salt
1/4 teaspoon black pepper

Set-Up

4 burger rolls
lettuce leaves, rinsed & dried
sliced tomato
ketchup, mayonnaise, mustard or relish

1. In a mixing bowl, combine the Stuffing ingredients.
2. Divide the ground beef into four equal portions. Form each portion into a ball and make a pocket in each burger.
3. Divide the Stuffing in the burger pockets and pull the ground beef over to seal each pocket. Flatten the balls to form burger patties.
4. Pre-heat the barbecue grill to medium heat. Place the burgers on the grill and cook to your preferred level of doneness (minimum 160 degrees). **TIP:** If the burgers need more cook time and are beginning to get charred, move the burgers to one side of the grill that has been turned off. The indirect heat from the other side will continue to cook the burgers.
5. Remove the burgers from the grill and assemble. Now, this is a burger!

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