

Bacon and Roquefort Stuffed Burgers

You can use Roquefort, Bleu, Stilton, or Feta for this recipe. You can also combine some sautéed mushrooms with cheese mixture. I doubled the Worcestershire and Dijon amounts.

Ingredients:

2	pounds	ground beef (85% lean)
1	tablespoon	Worcestershire sauce
1	tablespoon	Dijon mustard
1/2	teaspoon	ground black pepper
4	slices	bacon, crisp-cooked and crumbled
4	ounces	Roquefort cheese, crumbled
1	teaspoon	fresh thyme leaves
4	large	hamburger buns or onion rolls, split
1	large	tomato, sliced
1	large	red onion, sliced
		fresh lettuce leaves

Directions:

In a large bowl, combine the ground beef, Worcestershire sauce, Dijon mustard and pepper. Mix gently with your hands until completely combined. Be careful not to overwork or hamburgers will be tough. Divide the ground beef mixture into eight equal portions. Flatten into round patties. In a separate bowl, combine the crumbled bacon, Roquefort cheese and thyme. Divide the cheese mixture amount four of the eight patties. Be sure to leave approximately a one-inch border around the edge. Top with one of the remaining patties and pinch the edges together to seal in the cheese mixture. Place the stuffed hamburger patties on a platter or sheet pan, covered, in the refrigerator until ready to cook. Grill on a lightly greased pit, about six minutes on each side. Serve immediately with toasted buns, tomato, onion and lettuce. Goes well with the garlic fries.