

BLUE CHEESE-STUFFED BURGERS

BY CATHERINE NEVILLE



Yield | 4 burgers |

- 1 lb **ground chuck**
- 2 Tbsp bottled **steak sauce**
- 2 tsp freshly ground **black pepper**
- 4 oz creamy-style (not crumbly) **blue cheese**, cut into 4 chunks
- **salt**
- softened **butter**
- 4 **pretzel buns**, split
- **mayonnaise, Dijon mustard**, thinly sliced **red onion**, sliced **pickles** and **lettuce** leaves

| Preparation | Prepare outdoor grill for direct grilling over medium heat. Meanwhile, In medium bowl, mix ground beef with steak sauce and pepper; shape mixture evenly into 4 large, flat round patties. Place 1-ounce chunk blue cheese in center of each patty; wrap patties up and around blue cheese, sealing sides to ensure cheese will not leak out. Sprinkle patties with salt.

Grill burgers to at least medium doneness (145°F) to ensure cheese melts, about 8 to 10 minutes, turning once halfway through cooking. Spread butter on cut sides on buns; place buns, cut sides down, on grill and cooked until toasted. Place burgers on bottom halves of buns; top with a slick of mayo, mustard, red onion, pickles and lettuce to serve.