

STUFFED JALAPENO CHEDDAR BURGERS

INGREDIENTS

- 24 oz (1–1/2 lbs) lean ground beef
- salt & pepper to taste
- 1/4 teaspoon garlic powder
- 2-ounces cream cheese
- 1/2 cup shredded cheddar cheese [See Note]
- 1 fresh jalapeno pepper, seeded and diced [See Note]
- BBQ sauce for basting, optional

INSTRUCTIONS

1. Preheat the grill to a medium or medium-high heat.
2. In a small bowl combine the cream cheese, cheese, garlic powder and diced jalapenos.
3. Shape ground beef into eight 3-oz. portions on waxed paper. A kitchen scale comes in handy for this.
4. Press each portion into a 4-inch patty using the back of a table fork. Take 1/4 of the cream cheese mixture and place it into the middle of a patty. Repeat with three more patties. Then, with the back of the fork, press the mixture flat into a disc in the center of the patty. Repeat with the other 3 patties.
5. Cover each filled patty with one of the remaining patties. With a fork, crimp the edges of the patties to trap all that melty goodness inside the burgers.
6. Season the outsides of the patties with salt and ground pepper to taste and then head to the grill.
7. Grill burgers over medium heat for 6-7 minutes on each side or until cooked to your desired temperature.

This also tastes great with Colby, Monterey, or jalapeno Jack.

For more heat, try a serrano pepper in place of the jalapeno pepper