



Stuffed Burger Recipes



Stuffed Philly Cheesesteak

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Ingredients:

2 lbs. ground beef (1/4 pound patties)
Steak seasoning
1 tsp. salt
1 yellow onion, thinly sliced
8 oz. package mushrooms, sliced
Shredded provolone cheese
Banana pepper slices (optional)
2 oz. melted butter
1 Tbsp. oil

Directions:

Form ground beef into 1/4 pound balls.

In large pan, heat 1 tablespoon oil over medium heat. Add onion and mushrooms. Season with salt to taste. (TIP: It is important to season onions and mushrooms as they cook to get the most flavor out of them)

Sauté until starting to caramelize, about 10 -15 minutes, stirring often.

To prepare burgers: Season both sides with your choice of steak seasoning.

*Using your Grillaholics Stuffed Burger Press, place onion, cheese, mushrooms, etc. inside meat and seal.

Heat your grill to medium high. Grill burgers 5 -8 minutes, per side, to desired temperature.

As burgers rest, brush buns lightly with melted butter. Grill cut side down until slightly toasted.

The Crazy Mac

Ingredients: Mac 'N Cheese

1/2 small onion

1 clove garlic

8 oz. cheddar cheese

8 oz. Jack cheese

8 oz. elbow pasta

1 1/2 tbsp butter

1 1/2 tbsp flour

1 1/2 c. milk

Salt (to taste)

Ingredients: Burgers

2.25 lb. ground beef

Salt and pepper (to taste)

1/4 cup olive oil

Directions:

Make the macaroni and cheese: Bring a pot of salted water to a boil, and cook your pasta until al dente according to package directions. Dice the onion very small. Mince the garlic, and grate the cheeses. Cook the onion in the butter for about 5 minutes. Toss in the garlic. Next, add the flour and whisk well to combine. Cook for about 3 minutes, stirring the whole time, until the flour turns a slightly toasted hue. Add the milk and whisk until lumps are eliminated. Bring to a simmer and remove from the heat. Add the pasta, then mix in the cheese. Stir until all the cheese melts, which should happen naturally, but you can put it back on low heat if necessary. Taste and add salt if necessary, as all cheeses have different salt contents. Pour the pasta onto a 9 x 13-inch pan lined with parchment paper and smooth out into a thin layer. Refrigerate until hardened, about 2 hours. Cut your sheet of mac and cheese into rounds, about 3 1/4 inches in diameter to facilitate burgers that will be 4 to 4 1/2 inches round.

SHORTCUT: 1 Box of Mac 'N Cheese (we suggest Velveeta) "Ain't nobody got time for that."

*Using your Grillaholics Stuffed Burger Press, fill the center of the patties with Mac 'N Cheese.

Cooking:

Grill your burgers for about 7 minutes per side, being sure to close the grill or cover the burgers so that the pasta inside is heated through. If you see any cheese starting to explode out of the burger, take it off the grill. For added flavor, place burgers on toasted pretzel buns. (YUM!)

The Big Bleu (Bacon & Bleu Cheese)

Ingredients:

1-1/2 lbs. lean ground beef (90% lean)

1 package (3 ounces) cream cheese,
softened

1/3 c. crumbled blue cheese

1/3 c. bacon (we suggest peppered)

1/2 tsp. salt

1/2 tsp. garlic powder

1/4 tsp. pepper

Directions:

Shape beef into eight, 1/4 lb. patties.

Combine the cream cheese, blue cheese, and
bacon bits.

*Using your Grillaholics Stuffed Burger
Press, fill the center of the patties with both
cheeses and bacon.

Grill burgers, covered, over medium heat for
5-7 minutes on each side or until a
thermometer reads 160° and juices run
clear.

● Pizza Stuffed Burgers ●

Ingredients:

2 lbs. lean (at least 80%) ground beef
1/2 tsp. salt
1/4 c. chopped pepperoni (about 1 oz)
1/2 c. pizza sauce
1 c. shredded mozzarella cheese
1 tsp. oregano

Directions:

Heat up your grill. In a large bowl, mix ground beef and salt. Form ground beef into 1/4 pound balls.

In a small bowl, mix pepperoni, 1/3 cup of the pizza sauce and oregano.

*Using your Grillaholics Stuffed Burger Press, fill the center of the patties with Pizza filling. Top with remaining beef; use the press to seal.

Place patties on grill and cover. Cook with medium heat for 8 to 12 minutes, turning once, until thermometer, inserted in center of patties, reads 160°F (avoid inserting in filling).

● Beer Braised Burger ●

Ingredients:

1 tbsp. olive oil
1 tbsp. butter
1 large sweet onion, halved widthwise and thinly sliced
2 cloves garlic, finely chopped
1 tsp. dried thyme
1 lb. ground beef
1 (12-oz) bottled beer (we like an IPA best)
1 tbsp. Worcestershire sauce
1 tsp. dijon mustard
4 slices sourdough bread, toasted
1 large tomato, thinly sliced
2-3 oz. bleu cheese, crumbled or sliced
Salt and pepper to taste

Directions:

Place a large skillet over medium heat with the olive oil and butter. Add the onions, garlic, and thyme to the pan and cook, stirring occasionally, until the onions begin to soften, 3 to 4 minutes.

While the onions are cooking, season the ground beef with salt and pepper and form it into four 1/4 lb. patties. Push the softened onions to the outer edge of the skillet and add the burgers to the pan. Cook the burgers until browned on one side, 2 to 3 minutes, and flip. Add the beer, Worcestershire sauce, and Dijon mustard to the pan and whisk gently to combine. Continue cooking the burgers to your desired doneness (about 4 minutes for medium). Once the burgers are finished, remove them to a plate and continue reducing the liquid in the pan until it reaches a glossy, gravy-like consistency. Season with salt and pepper.

Serve the burgers on a toasted slice of sourdough bread, layered with sliced tomato. Top each burger with the onions and pan sauce. Garnish with the blue cheese.

*This is a Grillaholics Favorite! Can also be made on the grill!

● Bacon and Meatloaf Burger ●

Ingredients:

2 tbsp. unsalted butter
1 small onion, finely chopped
1 carrot, finely chopped
1 celery stalk, finely chopped
3 cloves garlic, minced
1 c. breadcrumbs
1/2 c. whole milk
1 large egg
1 lb. meatloaf mix (ground pork, veal, and beef)
1/4 c. chili sauce
4 slices bacon, halved
4 poppy seed rolls, split
Salt and pepper
Lettuce, for serving

Directions:

Preheat the oven to 450 degrees F.

2. Heat the butter in a large, heavy skillet over medium-high heat until bubbly. Add onion, carrot, celery, garlic, and season with 1 1/2 teaspoons salt and 3/4 teaspoon pepper. Sauté, stirring occasionally until vegetables are golden, about 10 minutes. Allow to cool.

3. While vegetables are cooling, soak the breadcrumbs in milk until soft, about 5 minutes. Squeeze the bread to remove the excess milk and toss the milk.

4. Lightly beat the egg in a large bowl and add in the cooled onion mixture, breadcrumbs and meatloaf mix. Gently mix until combined. Form into 4 1/4 lb. patties making a small indentation in the center of each.

5. Line a baking sheet with foil. Brush 1 tbsp. chili sauce on each patty, and place burgers on the prepared pan. Wrap each patty with 2 strips bacon, tucking bacon edges under the patties. Bake the burgers until an instant read thermometer inserted sideways into the burger registers 160 degrees F (14 to 16 minutes). Alternately, preheat the broiler, remove the burgers from pan and broil about 4 inches from the heat source until the bacon browns, 2 to 3 minutes.

5. Place the burgers on the rolls and top with chili sauce and lettuce leaves, if desired. Enjoy!

The Blue Buffalo

(Spicy Buffalo Chicken/Turkey Burger)

Ingredients:

1 1/2 lbs. ground chicken or turkey
1 tbsp. canola oil
1/4 c. wing sauce (we really like Frank's Red Hot)
1 tbsp. honey
1/2 c. bleu cheese crumbles
Mini burger buns, sliced and toasted
Celery leaves, torn
Salt and black pepper
Blue cheese dressing

Directions:

Form the ground chicken or turkey into 2 oz. patties. Sprinkle each side with salt and pepper to taste.

Heat a grill, grill pan, or cast-iron skillet over high heat, adding the canola oil if applicable. Cook the patties for approximately 3 minutes on each side for medium, or continue cooking to your desired doneness.

In a small saucepan over medium heat, bring the wing sauce and honey to a simmer. Remove from the heat and stir. Brush the wing glaze over both sides of the cooked chicken patties.

Place on buns and top with celery leaves and crumbled blue cheese. Smear the top buns with the Blue Cheese Dressing and place on top of the other ingredients. Serve immediately.

BLT Burger (with Bacon Mayo)

Ingredients:

1 1/2 lbs. ground chuck
2 tbsp. canola oil
4 slices cheddar cheese
8 slices Texas toast, toasted
4 slices tomato
4 leaves romaine lettuce
4 slices candied bacon
Bacon mayonnaise,
Salt and pepper to taste

Candied Bacon:

3 tbsp. brown sugar
Pinch cayenne pepper
Pinch ground cinnamon
1/4 lb. thick-cut bacon (about 8 strips)

Bacon Mayonnaise:

1/3 c. mayonnaise
2 tbsp. sour cream
3 slices bacon, crisped and finely diced
1 tbsp. chopped chives
Salt and pepper to taste

Directions:

Form the ground beef into 1/4 lb. patties. Sprinkle both sides with salt and pepper to taste.

Heat grill, grill pan, or cast-iron skillet over high heat, adding the canola oil (if in pan). Cook the patties for approximately 3 minutes, then flip and top with 1 slice of Cheddar (cover to melt). Continue cooking for an additional 3 minutes for medium, or continue cooking to your desired doneness.

Preheat the oven to 350 degrees F.

In a small bowl, mix together the brown sugar, cayenne, and cinnamon.

Place the bacon slices on a wire rack set over a rimmed sheet tray. Sprinkle each piece with half the sugar/spice mixture. Cook 10 minutes. Flip and sprinkle with the remaining sugar/spice mixture and cook an additional 10 minutes. Remove the bacon from the oven and allow to cool.

Whisk together the mayonnaise and sour cream in a small bowl. Stir in the bacon and chives. Season with salt and pepper. Cover and keep in the refrigerator until ready to use.

Build the burgers by placing each cooked patty on a slice of toast. Top with the tomatoes, lettuce and Candied Bacon. Smear the top toast slices with the Bacon Mayonnaise and place on top of other ingredients. Serve immediately.

• Bonus Recipe! •

Perfect-Cut, Thick French Fries

Ingredients:

5 large russet potatoes, peeled or well scrubbed

1 qt. peanut oil

Kosher salt

Paprika

Directions:

Cut the potatoes lengthwise into 1/4-inch-thick slices, then cut each slice lengthwise into 1/4-inch-thick fries. Put the fries in a large bowl of cold water and refrigerate for at least 1 hour.

Heat the oil in a heavy-bottomed, medium stockpot over medium heat, or in a tabletop deep fryer to 325° F. Line a baking sheet with paper towels and set aside.

Drain the fries well and pat dry in batches with paper towels. Fry each batch, turning frequently, for 3 to 4 minutes or until the fries are a pale blonde in color and limp. Remove with a mesh skimmer to the baking sheet lined with paper towels.

Increase the heat of the oil to 375° F.

Fry the potatoes again, in batches, turning frequently, until golden brown, 3 to 4 minutes. Remove with the skimmer and drain on clean paper towels. Season immediately with salt and paprika. Serve hot.

• Don't Forget the Beer! •

Nothing tastes better than an ice cold beer with your favorite burger, these two were made for each other.

Just remember that there is a science behind “pairings.” We here at Grillaholics want to make sure you get the most BANG out of your buck (you see what we did there?).

Just a reminder...

Beer Pairings: Adam Sivits (Whole Foods Beer Room (Bowery, NYC))

“To me, there’s nothing much better than a good burger, fries, and a pale ale or an IPA. If there’s going to be bacon and a lot of mustard, then maybe something with a little bit more of a malt backbone, like an American brown or a Scottish or Scotch ale. That also works if you’ve got anything with heat on it, like some spicy aioli, or peppers. A pale ale or IPA will only exacerbate the heat, while the maltiness will counter it.” — Adam Sivits (Whole Foods Beer Room (Bowery, NYC))

