

Red, White and Blue Burger



Ingredients

- 2 lbs. Painted Hills Natural or Grass-fed ground beef
- 1 (1-ounce) envelope onion soup mix
- 1 clove garlic, peeled and finely minced or pressed
- 1 tsp dried Italian herbs
- 1/4 cup roasted red bell pepper, sliced thin
- 1/2 cup crumbled blue cheese
- 1 (3-ounce) pkg. cream cheese, softened
- Cooking spray

Directions

1. Mix ground beef, 2 tablespoons of the soup mix, the garlic, Italian herbs and bell pepper. Divide into 8 portions.
 2. In a medium bowl, combine the blue cheese, cream cheese and the remaining onion soup mix.
 3. Divide into 8 pieces.
 4. Place a piece of the mixture on each portion of beef, shaping the beef around the cheese to form balls.
 5. Flatten into burgers about 3/4-inch thick.
 6. Refrigerate an hour or longer before cooking.
 7. Preheat oven to 375 degrees (F). Grill until cooked through in the center.
- Makes 8 burgers.

