

Stuffed Cheddar Bacon Cheeseburgers

Recipe and photo courtesy of [Confections of a Foodie Bride](#)

Yields: 4 servings



Ingredients

1 1/3 lb ground beef
3 slices bacon, cooked to a crisp and crumbled
1/2 cup Sargento shredded double cheddar cheese
Salt
Pepper
Worcestershire
4 hamburger buns

Fixins of your choice: lettuce, tomato, onion, pickles, mayo

Directions

1. Heat grill to medium-high heat.
2. Combine cheese and crumbled bacon in a bowl, set aside.
3. Divide ground beef into 4 equal portions and divide each portion in half.
4. Form each ball of ground beef into a patty. Top with 2-3 Tbsp cheddar-bacon mixture and a second patty.
5. Pinch the patties around the edges to seal well and lightly press into a uniform burger patty.
6. Season with salt, pepper, and a dash of Worcestershire.
7. Cook on the grill 4-5 minutes each side, until cooked to desired doneness.
8. Assemble on buns with the fixins of your choice.



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