



# THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

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## **Stuffed Burger Bar**

Serves 6

A good burger is a fine thing, but, a stuffed burger paired with a packed burger bar is a culinary delight that's anything but ordinary. Fire up the grill, or start seasoning your favorite grill pan because these recipes will remind you that there is an entire burger season ahead — and you've got some serious grilling and eating to do!

### ***Burger Ingredients:***

2-1/4 lb ground chuck, (80/20)  
Kosher salt  
Fresh ground pepper  
6 brioche buns  
3 tablespoons butter, melted for buns

### ***Options for Stuffing Ingredients for Each Burger:***

Caramelized onions + slice of cheddar cheese  
Sautéed mushrooms + 2 oz blue cheese  
Green chilis + slice of pepper jack cheese

### ***Suggested Toppings:***

Tomatoes, thinly sliced  
Spinach, stemmed  
Avocado, wedges  
Red Onion, thinly sliced  
Poblano Peppers, roasted  
White Onions, caramelized  
Green Chiles, canned, diced  
Cheeses, Cheddar, Swiss, and/or Pepper Jack  
Ketchup  
BBQ Sauce  
Mayonnaise  
Mustard

### ***Directions:***

1. Form the stuffed burgers by dividing the ground chuck into (6) 6 oz portions, then divide in half again into 3 oz. portions. Form each 3 oz. portion into a little ball. Using a small plate, press into a very thin patty - about 1/8" thick and about 5" in diameter. Use parchment paper to layer the patties as they are formed.

2. Top one half of each burger with your desired filling ingredients. For example, one slice of cheese and a sautéed veggie. Keep the filling in the very center and away from the edges. Top the burger with the other patty. Ensure patties are well sealed.

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3. Press all the edges together to create a seal (kind of like a ravioli pocket!). Fold the edges up and over once, and pinch together again to ensure that the burger will not leak any melted cheese. Generously season with salt and pepper
4. Grill the burgers on a medium-hot, well-oiled grill, or on a cast iron griddle for 4 minutes per side, until the internal temperature reaches 160° F. Avoid pressing the burger down with a spatula -- this may force out the desirable filling and meat juices.
5. Serve the burgers with buttered and toasted bun, and an array of burger bar toppings like cheeses, veggies, pickled items, bacon, sauces, or whatever sounds good!
6. Prepare the toppings: Get creative and spread out your favorite toppings! Look in the fridge to find things you already love, or combine them to create a new special sauce -- recipe below!

***Special Sauce:***

Combine the following together:

- 5 tablespoons mayonnaise
- 2 tablespoons ketchup
- 2 tablespoons dill relish
- 2 tablespoons sweet relish
- 1 teaspoon French dressing
- 1 teaspoon red wine vinegar
- 2 teaspoon finely diced onion
- 1/4 teaspoon mustard powder
- 1/8 teaspoon salt
- 1/8 teaspoon pepper