



Blue Cheeseburgers

Nothing says Happy 4th of July like a juicy hamburger! It is so Americana. Every griller has their own method and secrets, from the seasonings to how they grill the burgers. My grandfather used to use a little cast iron Hibachi stove. They tasted so good.

Makes 4 burgers
Grill or Grill Pan

1-1/2 lbs	ground chuck, (80/20%)		
	Garlic salt	4 large	lettuce leaves
	Sea salt	4 slices	beefsteak tomatoes
	Ground pepper		Mustard
8 oz	Blue Cheese, crumbled		Mayonnaise
4	hamburger buns, toasted	1 recipe	1000 Island Dressing

1. In a shallow pan or bowl, crumble the ground chuck. Sprinkle with garlic salt, seas salt and ground pepper. Lightly form into 8 patties (about 4 oz each).
2. Take the blue cheese and divide into 4 pieces (2 oz each), make into a small ball and flatten.
3. Take one of the patties and sandwich the blue cheese between a second patty. Making sure that the second patty has enclosed the cheese completely. Do this with the other 3 burgers. Place onto a plate. Refrigerate for 20 minutes.
4. Place on grill. Do not turn or touch the meat for 4 minutes (Set a times if you need to). Turnover and cook the second side for 6 minutes. These will be medium. (see chart for other doneness)
5. Place burger on toasted bun, top with dressing, mustard, mayonnaise, lettuce, tomatoes.

Doneness Chart:

Medium-rare: Cook patty on one side for four minutes. Turn it over and cook for an additional four minutes.

Medium: Cook patty on one side for four minutes. Turn it over and cook for an additional four minutes, then back on the other side for another 2 minutes.

Medium well: Cook patty on one side for four minutes. Turn it over and cook for an additional six minutes, then back on the other side for another 4 minutes.

Well done: Cook patty on one side for four minutes. Turn it over and cook for an additional seven minutes.