

Juicy Lucy Burger

Ingredients

1 lb Ground Beef
1 T Worcestershire Sauce
1/2 t Garlic Powder
1/2 t Onion Powder
1 t Salt
1/2 t Ground Black Pepper
4 Cheddar Cheese Slices

Instructions

- 1.Preheat your grill to 350-400 degrees Fahrenheit.
- 2.In a medium bowl, combine the ground beef, garlic powder, onion powder, salt, pepper, and Worcestershire sauce together.
- 3.Next separate the ground beef into 4 even chunks, making each 1/4 pound burgers. Next, take a slice of cheese and fold it into four and stack all four pieces on top of each other.
- 4.Then, divide one of the ground beef balls into two as evenly as you can and flatten each half using your hands to make two thin burger patties. Then wrap one of the thin patties around the bottom and sides of the cheese you've folded. Next, do the same with the other thin patty and then pinch any seams together to secure the cheese

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inside of the burger patty to ensure that no cheese leaks out.

5.Once everything has been sealed use the burger press again to form a nice burger patty for grilling. Repeat these steps for each burger.

6.Next, grill for about 7 minutes on each side or until the burger is cooked to your liking.

Finally, assemble your burger with all of your favorite toppings and condiments, serve and enjoy!