



# Bacon Bleu Stuffed Steakhouse Burgers

These flavorful, juicy burgers are sure to be a hit at your next party!

Recipe adapted from Once Upon a Chef.

## Ingredients

- 2 pieces white sandwich bread, crusts removed and torn into pieces
- 1/3 cup milk
- 2.5 tsp kosher salt
- 1 tsp freshly ground black pepper
- 3 garlic cloves, minced
- 1.5 Tbsp Worcestershire sauce
- 2 Tbsp ketchup
- 3 lb 85% lean ground beef
- 8 slices Stoltzfus Meats hickory smoked bacon
- 1 small red onion, finely diced
- 4 Tbsp crumbled bleu cheese
- 2 Tbsp butter, room temperature
- 8 hamburger buns

## Directions

1. Preheat the grill to high heat.
2. *Make the bacon bleu cheese filling:* Cook bacon in a large skillet over medium-high heat until it begins to get crispy. Remove the bacon to a paper towel lined plate. Add the diced onions to the bacon grease in the skillet and cook until softened and beginning to caramelize. Remove from the pan and let cool. Crumble the cooked bacon into a small bowl and add the cooled onions, bleu cheese, and butter. Mix well.
3. *Make the burger patties:* In a large bowl, mash the bread and milk together until it forms a paste. Add salt, pepper, garlic, Worcestershire, and ketchup and mix well. Add the ground beef and mix with your hands until evenly combined.
4. Divide the burger mixture into 16 even portions and form compact balls. Flatten into patties and form a slight depression in the center of each patty. Place approximately 3 Tbsp of the bacon mixture into the depression in 1 patty; cover with another patty. Pinch edges together to seal and shape the burger until it's round and slightly flattened. Repeat until you have 8 burger patties.
5. Oil the grilling grates. Grill the burgers, covered, for approximately 4 minutes per side.
6. Before serving, toast the buns on the cooler side of the grill.



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