



Cheeseburgers

Cooper® Stuffed Cheeseburger Recipe (Mindbogglingly Good)



SLICE



Serves: 2



Prep Time: 30 min



Cook Time: 15 min



Total Time: 45 min

Ingredients

- 16 ounces lean ground beef*
- 1/4 cup onion, finely chopped
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon salt
- 1/2 teaspoon ground pepper
- 8 slices Cooper® Sharp White cheese
- Hamburger buns of choice
- Tomato slices
- Leafy green lettuce
- Pickle slices
- Ketchup
- Mustard

Directions

1. Heat grill to high heat (about 450°F).
2. On a cutting board, stack 4 slices of Cooper® Sharp cheese. Cut into small pieces, approximately 1 1/2 by 2 1/2 inches, to form 2 stacks of cheese (you'll have some bits of cheese leftover—feel free to snack on them, we won't tell). Freeze the 2 stacks for approximately 15 minutes. Set the remaining 4 slices of Cooper® cheese in the refrigerator until ready to use.
3. In a medium bowl, mix ground beef with chopped onion, Worcestershire sauce, salt, and pepper. Divide mixture into 4 sections and form into patties (about 4 ounces each). Set patties on a plate. Layer 1 stack of frozen Cooper® cheese on each patty. Set a second patty on top of each and pinch around the edges to seal the cheese inside.
4. Place the patties on the grill and cover, either with grill lid, grilling dome, or stainless steel bowl. Grill until marks appear in the patties or about 3 minutes.
5. Carefully uncover the patties and flip (grill cover will be hot). Close the cover and grill for another 3 minutes. Carefully remove the cover and layer 2 slices of Cooper® cheese, crisscrossed, on top of each burger. Cook until cheese is melted (covering again will speed up the melting process). Remove patties from grill and let burgers rest for 5 minutes.
6. Build your burgers using your favorite bun and burger toppings such as tomatoes, lettuce, pickles, and condiments.
7. **NOTE:**
This recipe can also be made on a stove top and finished in the oven. Preheat oven to 400°F. Once stuffed burger patties are formed, preheat an oven-safe skillet to medium-high. Add 1 tablespoon olive or corn oil. Carefully place burger patties into the skillet to sear for 2 minutes per side. Then place skillet in the oven for 5 minutes, or until desired doneness. Remove skillet and rest burgers on a cutting board. Add more Cooper® cheese if desired and assemble the burgers along with your favorite burger toppings.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.