



Richard Romney
BeCoolGrandpa.com

be cool grandpa

Blue Cheese Burger

Inspired by: Rachel Ray

Serves: 4

Prep time: 10 mins
Cook time: 15 mins

Skill level: easy

Cooking method: Stove top with cast iron skillet.



ingredients:

The Burger:

- 1 1/2 lb. ground beef 80/20 blend
- 1 tablespoon Worcestershire
- A handful chopped flat leaf parsley
- 1 shallot or boiling onion, minced
- 1/2 pound crumbled blue cheese
- Extra-virgin olive oil, for drizzling
- Steak seasoning, or, coarse salt and black pepper
- 4 crusty rolls, split

The Toppings:

- Romaine lettuce leaves
- Vine ripe tomato slices
- Blue cheese dressing (homemade or store bought)



instructions:

Step 1)

Combine first 4 ingredients and divide meat into 4 equal amounts. When forming each patty, nestle a pile of blue cheese crumbles into the center of the meat, and gently form patty around cheese.

Step 2)

Brush or drizzle burgers with extra-virgin olive oil and grill on indoor electric grill preheated to high for 7 to 8 minutes on each side. On an outdoor grill, cook 6 minutes on each side 6 inches from hot coals or over medium high gas flame with the grill lid closed. For preparation with no additional oil, broil 4 inches from broiler 7 minutes on each side.

Step 3)

Serve burgers on split rolls with lettuce, tomato, and blue cheese dressing.



grandpa's thoughts:

I love blue cheese, and I love a good blue cheese burger. Really, the key that makes this burger, so good is putting the blue cheese in the middle of the patties. When you do this and cook it on medium high heat, the cheese melts and it just taste so good.

To form the patties use my Burger Patty Board as seen on my website. It makes the perfect size burger and allows you to put the cheese in the middle of the burger. The Burger Patty Board makes quick work and the perfect burger.