



There's not much like a lovingly-grilled, charred-to-almost-black burger. In fact, there's only one way we could think to upgrade such an American classic. Enter the stuffed burger. That's right. Imagine biting into your favorite burger patty, to find it oozing with gooey, melty cheese, or deeply caramelized onions. Heck, stuff it with bacon if you're feeling particularly indulgent. Whether you're looking to go cheesy, spicy, or meaty, at Grillaholics, we've created the perfect tool to easily and quickly create incredible stuffed burgers. And so, here are some tips for making a great stuffed burger with our Grillaholics Stuffed Burger Press.

### **Choosing the Meat**

The last thing you want is your stuffed burger busting its seams everywhere. One way to avoid this is by using the Grillaholics Stuffed Burger Press, of course. But, you'll want to pair our Burger Press with the proper variety of ground beef for optimal results. Lean ground beef will dry out and crumble on the grill, so you want to reach for something fatty. Pro-tip: mix your ground beef with lamb or bison for an interesting, flavorful spin on a standard burger.

### **Forming the Patties**

You'll want to form thinner patties than normal when making stuffed burgers. This is, simply put, because there are going to be two patties stacked on top

of each other. Luckily, the Grillaholics Burger Press makes this step a breeze.

### **Stuffing the Burgers**

The fun part! As a rule of thumb, anything that would taste great on a burger will taste better *in a burger*. If you're using vegetables, make sure to cook them before stuffing. Vegetables release large amounts of water when cooked, and can create a soggy patty if not cooked ahead of time. If you're stuffing with meat in your burger -- well, first off, God bless ya. Just make sure you cook that protein before stuffing it into your burger. Try to avoid overfilling your burger, as that may result in busted seams.

Need some burger-stuffing inspiration? Here's a few of our favorite ideas:

*Blue Cheese and Bacon:* Render your bacon and chop it into small pieces. Mix with room-temperature blue cheese, and get to stuffin!

*BBQ Cheddar Stuffed Burger:* Put a dollop of your favorite barbecue sauce in the patties, and top with some chunky, sharp cheddar cheese. The sharpness of the cheddar is going to work great with the sweet, smokey flavor of barbecue sauce.

*Steak and Swiss Stuffed Burgers:* You read that right. Steak stuffed burgers. Why not? Cook some very thinly sliced flank steak or filet, and mix that with some softened swiss cheese. Stuff into your burger press and experience true burger-ception.

### **Grilling the Patties**

Remember that stuffed patties tend to be pretty thick, and may take longer to grill than regular burgers. You'll want to avoid turning them as much as possible, because it will take a few minutes for the seal to 'set' as the burger is cooked. Other than that, just grill these bad boys like you would any other burger!