

JALAPENO POPPER STUFFED BURGERS

Tips!

- Chill raw hamburger patties prior to grilling.
 - Brush grill with oil to prevent sticking
 - Use an internal thermometer to test for desired doneness
 - Handle burgers gently only flipping once
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INGREDIENTS:

- 2 pounds @feltonangusbeef ground beef (80/20 blend)
- 1 Tablespoon oil
- 2-4 Jalapenos (2 for mild spice)
- 4 ounces cream cheese, softened
- 1 cup cheddar cheese, shredded
- 8 strips of bacon, cooked to desired doneness
- 4 slices cheddar cheese
- 4 hamburger buns
- Salt/Pepper to taste
- Burger Toppings: lettuce, tomato, onion, condiments



DIRECTIONS:

1. Preheat Grill for Medium-High direct heat (400-450 degrees).
2. Brush jalapenos with oil. Place on direct heat and grill until charred (2-3 minutes per side). Remove from grill and place in ziploc bag for 10 minutes.
3. Remove jalapenos from bag (I use disposable gloves for this part). Peel skin. Remove seeds and veins. Dice.
4. In a bowl, mix cream cheese, shredded cheddar cheese and jalapenos.
5. Divide and form the beef into 8 equal patties. Form ½ the patties with slightly raised “bowl shaped” edges. Form the other ½ of the patties into flat “lids”
6. Place ¼ of the jalapeno cheese mixture onto the 4 “bowl shaped” patties.
7. Top with remaining 4 patties and tightly pinch sides to close.
8. Season with salt and pepper.
9. Grill burgers over direct heat 6-8 minutes per side until reaching internal 165o F (use a thermometer to check for doneness). Handle burgers gently. Only flip once and never press with spatula.
10. Top burgers with sliced cheese during last minute.
11. Assemble burgers on buns with bacon and other favorite toppings: lettuce, tomato, onion.



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