

Piggy Juicy Lucy by Stan Hays

As seen on Chopped Grillmasters Tournament Season 2 on the Food Network a grilled hotdog (or sausage) stuffed inside the hamburger with your favorite cheese. You can make these sliders or full sized hamburgers. Great for tailgating, for parties or just hanging with the family!

Ingredients:

- 1 lb Ground Chuck 80/20
- 2 All Beef Hotdogs (or sausage of your choice)
- 1 block Your favorite cheese in block form so you can cut them to stuff inside the burger.
- Salt and Pepper
- Add your favorite condiments to top off the burger.

Directions - Yields 4 full sized burgers or 6 sliders

Grill hotdogs or sausage over direct heat to get some char and flavor on them and pull off and set aside to cool. Once cooled take approx. $\frac{1}{4}$ lb of the ground chuck and split the meat in half. Form two patties then place the cheese (I recommend about a $\frac{1}{4}$ inch thick slice in the center of one patty. Cut the hotdog in chunks about 2 inches long and then cut in half length ways and put it on top of the cheese. Now place the other half of the patty on top and pinch the edges together and finish forming the patty. It will be thick... Liberally sprinkle the salt and pepper on both sides of the hamburger patty. Now grill directly over the coals. You do not want to turn this a bunch. I would recommend only flipping it once. You want this to be medium approx. 145 degrees interior temp.

On the show they were served on brioche slider buns, with quick pickled zucchini pickles and based with a mix of Worcestershire, sriracha sauce and a little honey (1/4 cup Worcestershire, sriracha to taste and about 1 table spoon honey, whisk together and baste on burgers at the end prior to pulling off the grill.)



Recipe by Stan Hays of County Line Smokers (www.countylinesmokers.com)

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