



## Cheese Stuffed Burger

### Ingredients:

Hamburger (1/3 lb each) (substitute turkey, pork, or even lamb)  
1—2 slices hot pepper cheese  
1 tbsp. grilled onion or green chili  
Jane's Crazy Chunky Mixed-Up Garlic Seasoning  
Pepper  
Top with -  
Lettuce, Tomato, Ketchup, Mayo, Mustard, Fried Egg, pickles, etc  
Favorite Bun (I recommend a Onion Roll)  
Plenty of napkins for all the juice that will be running down your arms...

### Steps:

1. Make two even and thin patties and place the cheese (approx. 2"x2" square) in the middle of one patty. Take the other patty put on top and pinch the edges together. Then shape the edges for a uniform patty. Season the patties well with Jane's Crazy mixed-up garlic seasoning and pepper.

2. Saute or grill the onion, green chili for the top and set aside.

3. Grill the bun (add a little butter it makes it better). Then put your condiments on top that you like. Place your burger on the bun, grilled onions or green chili etc.

Consider adding a fried egg to the top with a runny yolk. It will take your burger over the top.

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Recipe by Stan Hays of County Line Smokers

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