

Jalapeno Stuffed Beef Burgers



Ingredients

125g cream cheese, softened	1 egg, beaten
1/3 cup cheddar cheese, grated	1 tsp salt
1-2 medium jalapenos, seeded and finely chopped	Black pepper to taste
500 g good quality beef mince	2 large tomatoes, sliced thickly
1 large onion, very finely chopped	4 large lettuce leaves
2 garlic cloves, crushed	BBQ sauce (we recommend Glasseye Creek Sauces)
1/2 cup fresh breadcrumbs	4 burger rolls, split and buttered

Directions

Step 1 – In a small bowl, mix together the cream cheese, cheddar cheese and jalapeno. Portion into 4 round patties and freeze for at least one hour.

Step 2 - In a separate large bowl, combine the beef mince, onion, garlic, breadcrumbs, egg, salt and pepper, plus 1 tablespoon of your preferred BBQ sauce. Mix the ingredients together well and form into 8 equal sized meatballs.

Step 3 – Form the meatballs into patties approximately 5mm thick. Top 4 patties with the cream cheese portions, then finish with the remaining 4 meat patties. Seal the edges to fully encase the cheese mixture.

Step 4 – Heat the BBQ to medium – high heat (200 - 220°C) and prepare for direct cooking with a hotplate or BBQ safe frying pan. Cook the burgers for 4 minutes per side or until cooked through. At the same time, place the burger rolls cut side down onto the hotplate or directly onto the grill to toast slightly.

Step 5 – Assemble your burgers with a meat patty, tomato slices and lettuce, topped with BBQ sauce. Serve immediately.

