

## **STUFFED BURGERS (AKA JUICY LUCY/JUCY LUCY)**

<http://www.andreasrecipes.com/2010/05/24/stuffed-burgers-aka-juicy-lucyjucy-lucy/>

Serves 6.

### **Equipment**

grill  
2 platters, one covered with plastic wrap  
cutting board (plastic wrap optional)

### **Ingredients**

2 pounds (908 g) ground chuck, 80 to 85% lean  
cheese slices (We like Muenster, American, and Swiss.)  
whole grain hamburger buns or whatever kind of bread you prefer (or gluten-free alternative)  
salt

OTHER FILLINGS (*Recipes available on [www.andreasrecipes.com](http://www.andreasrecipes.com).*)

sun-dried tomato pesto  
spinach arugula pesto

### **Preparation**

1. Divide the ground chuck into 6 equal pieces, then divide each piece in half. Roll the 12 pieces into tight balls and press flat, until the patty is slightly larger than the bun. (Michael uses an 8 ounce sour cream container lid to measure the patties. He's such an engineer.) Make sure the meat is compacted, because if the meat is too loose the fillings will seep out and make a mess on the grill. Trust me on this.
2. Cut each slice of cheese into square quarters and place the four quarters on a patty. Place another patty on top and press down around the edges, making a tight seal. Place the shaped patties on a platter and cover with some plastic wrap. Chill the burgers for about 30 minutes.
3. Preheat the grill. Sprinkle a bit of salt on each patty and place them on the grill and cook over high heat for 6 minutes. Flip the burgers and pierce the cooked sides with a sharp knife to let a little steam escape from the molten cheese. Cook another 4 to 6 minutes (or longer) depending on your doneness preference, then remove from the grill. Let the burgers rest and cool a few minutes, then serve with your favorite toppings.