

Green Chile and Bleu Cheese or Cheddar Stuffed Burgers

In my home town of Minneapolis, there is a joint called "Juicy Lucy's". They've been serving burgers stuffed with a slice of American cheese to a happy baseball-cap crowd for years. I would put my Bleu Cheese stuffed Burger up against their's any day. This French version of the burger was introduced to me in culinary school by our instructor, Cecilia DeCastro when we learned to make Ratatouille. The burger goes uptown with this Bleu Cheese Burger topped with fresh made Ratatouille. You will be in burger heaven! And for those who say no to bleu cheese, use cheddar and get a midtown burger.

1	Anaheim chile	4	Hamburger buns toasted
1 ½ pounds	ground beef, high quality	1 ounce	mayonnaise
¼ teaspoon	Kosher salt and freshly ground pepper to taste	1 cup	shredded romaine lettuce Ratatouille (optional) - See separate recipe
4 ounces	bleu cheese or cheddar		
4 sprays	Cooking spray, as needed		

- 1 Place Anaheim chile on a medium-heat grill and roast until black on all sides. Place in a plastic bag and close it to steam for at least 15 minutes. Heat grill to high in preparation for the burgers. Remove most of the skin, the stem and seeds and dice. You can do this well in advance, even the day or two before.
- 2 Divide ground beef into 8 even pieces. Sprinkle each with kosher salt and fresh ground pepper. Do not handle the beef too much, but form 8 separate patties. Place the bleu cheese or cheddar along with some of the diced chile in the center for 4 patties. Top each with another beef patty and Seal the edges. Make sure you will not have leakage. Set aside.
- 3 Spray grill grates with cooking spray to prevent burgers from sticking. Turn heat on grill down to medium-high and immediately place burgers onto grill. Cook 4-5 minutes per side. Add buns to sides of grill to toast for a half-minute. WATCH so they don't burn.
- 4 Slather a small amount of mayonnaise onto the top of the burger bun. Top with shredded lettuce and serve with Ratatouille. After burger has rested 5 minutes from the grill, slice in half and pile some more Ratatouille on the middle edge, bite into the burger and you will be in burger heaven!

Servings: 4

Nutrition Facts

Nutrition (per serving): 560 calories, 269 calories from fat, 30.1g total fat, 133.7mg cholesterol, 883.5mg sodium, 733mg potassium, 25.2g carbohydrates, 1.4g fiber, 4g sugar, 44.6g protein.

Source

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