



KYLE RUDOLPH'S
JUICY LUCY CHEESEBURGER
RECIPE



INGREDIENTS

- 1½ pounds ground beef (90% lean recommended), chilled
- 1 teaspoon Worcestershire sauce
- 4 slices American cheese (or use your favorite sliced cheese)
- 1½ teaspoons salt
- ½ teaspoon garlic powder
- ¼ teaspoon black pepper
- 2 tablespoons vegetable oil
- Burger toppings and hamburger buns (Makes approx. 4 burgers)

DIRECTIONS

Place chilled ground beef in a large bowl and mix in Worcestershire sauce until combined (do not overmix). Divide the meat mixture into 8 equal portions, each about ¼-inch thick.

Take 1 burger patty and place folded cheese in the center of the patty. Lay a second patty on top, pressing down the edges, and give it a good seal all around the burger. Repeat this step with the remaining burgers, making sure that each burger is sealed well. Season each burger with salt, garlic powder and pepper, to taste. Refrigerate.

Add vegetable oil to a skillet and heat to medium high. Cook each burger for 3-4 minutes per side until each side is browned, crisp and meat is cooked through. Place your burger on a bun, adding all of your additional favorite toppings. Enjoy with an ice-cold Pepsi®!



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