

The Juicy Lucy Burger

There is something so amazing about a perfectly grilled burger... stuffed with cheese. I remember growing up in Minnesota enjoying this burger as a kid, and then even more as an adult. Now were tweaking the cheese just a tad to create an even more epic Juicy Lucy. Try this cooked on some cast iron to get that gorgeous crust, who knows, maybe even try a cheese crust too?

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 4 Burgers

Prep time: 10 Minutes

Cook time: 15-20 Minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 lb	Beef, Chuck, Ground	
Taste	Rub A Dub, 5280 Culinary	
4 Slices	Cheese, Gouda, Smoked	Or Cotswold Cheddar
4 ea	Buns, Brioche	
As Needed	Lettuce, Tomato, Onion, Sweet Pickles	for Burger Garnishes

Burger Tips:

- Always start with clean and brushed grill grates – See our Grillmark Brush
- Preheat grill to HIGH temp of 450 - 500 degrees
- Cast Iron or Stainless Grates are perfect for grilling
- Cast iron Skillet or Griddle will add a nice crust to the burger
- Use a FLAT burger patty, or use a burger press to create a flat patty
- Always sear the burger on High
- Utilize the upper shelf to keep it hot and indirect when finishing the burger
- Avoid pressing the burger, this causes flare ups and a less juicy burger
- Take the temp from the side
- Chef's Beef Tips:
 - Ground Chuck and Sirloin eat more like a steak
 - Ground Beef will eat softer like a traditional burger
 - I recommend using minimum of 80/20, this keeps the burger juicy
 - Grilling a burger will result in about 10% loss of fat, making an 80/20 blend end up around 90/10

- The more lean the ground beef, the drier the burger will be
- Always cool burgers in an open container in the fridge, once cooled to 40 degrees or below, they are safe to cover or transfer to a zipper bag for storage
- Shelf life is leftover burgers is 2 days
 - I don't recommend freezing already grilled burgers
- Properly reheat the leftover burger to 150 degrees or above
- Only reheat burgers once

Cooking Directions:

- Heat your Weber Gas Grill to high (approx. 450 degrees for this Juicy Lucy Burger)
- In a large mixing bowl add the: Beef and a light amount of Rub A Dub
- Mix well to combine all ingredients and flavors
- Divide the mixture into 8 balls and patty them out into a thin patty, use a press if available
- Cut the sliced cheese into ¼'s and place 4ea ¼ slices in the center of a patty
- Place the other patty on top of the cheese and crimp them together around the edges by pinching the meat together to form a sealed edge
- Season outside of burgers again with Rub a Dub, if desired
- Place the burgers onto pre heated grill, onto the grill grates
- Sear the burgers for 3-4 minutes per side, then move to the upper rack to finish with the high heat and more indirect cooking
- Cook Burgers to desired temperature
- Lightly oil or pan spray the buns, then Toast the buns and hold
- Serve on a platter with some Shredded Lettuce, Sliced Onion, Sliced Tomato and Sweet Pickles
- DEVOUR!!
- CAUTION!!!! The cheese in the middle is going to be hot, be CAREFUL with the first few bites
 - a. Chefs Tip – Allow burger to rest 5 minutes before the first bite, but still bite carefully

Grills / Grill Gear Used:

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| • Weber Genesis II, Indigo | Ace SKU - 8017320 |
| • Thermometer, Digital, Instant Read | Ace SKU – 8882417 |
| • Concave Cutting Board | Ace SKU – 6783278 |
| • Grillmark Grill Brush | Ace SKU – 8533739 |
| • Grillmark Burger Press | Ace SKU - 8922106 |

Shopping List (Products Used):

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| • Rub A Dub, 5280 Culinary | Ace SKU – 8562050 |
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