

Jucy-Lucy Burgers

Source: Cook's Country, Aug/Sept 2007

https://www.cookscountry.com/recipes/3785-jucy-lucy-burgers?incode=MKSKZ00L0&ref=new_search_experience_15

Ingredients

2 slices hearty white sandwich bread, torn into rough pieces
¼ cup milk
1 teaspoon garlic powder
¾ teaspoon salt
½ teaspoon pepper
1 ½ pounds 85 percent lean ground beef
1 slice deli American cheese (1/2-inch-thick), cut into quarters

Instructions

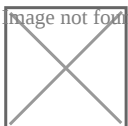
Straight from the grill, the cheesy center of the Jucy Lucy will be molten hot. Be sure to let the burgers rest for at least 5 minutes before serving.

1. Using potato masher, mash bread, milk, garlic powder, salt, and pepper in large bowl until smooth. Add beef and gently knead until well combined.
2. Divide meat mixture into 4 equal portions. Following related photos, mold each portion of meat around 1 piece of cheese. Transfer patties to plate and refrigerate for 30 minutes or up to 24 hours.
3. Grill burgers over medium fire until well browned and cooked through, 6 to 8 minutes per side. Transfer to plate, tent with foil, and let rest 5 minutes. Serve.

STOVETOP JUCY LUCY BURGERS

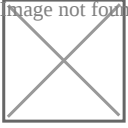
Prepare Grilled Jucy Lucy Burgers through step 2. Heat 2 teaspoons vegetable oil in large nonstick skillet over medium heat until just smoking. Add patties and cook until well browned, about 6 minutes. Flip burgers, cover skillet, and continue cooking until well-done, about 6 minutes. Transfer to plate, tent with foil, and let rest 5 minutes. Serve.

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1. Using half of each portion of meat, encase the cheese to form a mini burger patty

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2. Mold remaining half-portion of meat around the mini patty and seal the edges to form a ball.

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3. Flatten the ball with the palm of your hand, forming a 3/4-inch-thick patty.

Revision #2

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