

Italian Stuffed Burgers

Ingredients:

- 1 1/2 lbs. 80% Lean Ground Beef
- 1/2 Cup (2 oz.) Shredded Mozzarella Cheese
- 1 Can (4.5 oz.) Chopped Pitted Ripe Olives
- 1/4 Cup Finely Chopped Onion
- Salt and Pepper, to taste
- 4 Crusty Rolls or Hamburger Buns, split & toasted
- 4 Large Tomato Slices

Seasoning:

- 1 Tbsp. Italian seasoning, crushed
- 1 1/2 tsp. Garlic Powder
- 1/2 tsp. Pepper

Preparation:

In a small bowl, combine cheese, olives, and onion. Shape ground beef into eight patties, approximately 4 1/2 inch in diameter. Place approximately 1/4 cup of cheese mixture in the center of four patties; top with remaining patties. Press edges firmly together to seal; gently pat to 3/4 inch thickness. In a small bowl, combine seasoning ingredients. Press evenly into both sides of each patty. Place patties on a grid over medium, ash-covered coals. Grill, uncovered, 22 to 24 minutes to medium doneness (160 °F) or until centers of patties are no longer pink and juices show no pink color; turn occasionally.

Season burgers with salt and pepper, as desired. Line bottom of each roll with one tomato slice; top with burger. Add choice of toppings, if desired.

Makes 4 Servings.

