

Smoked Gouda Stuffed Burgers

Servings: 2

Prep time: 5 min

Cooking time: 10 min

INGREDIENTS:

- 1 pound of lean ground beef
- 2 slices of smoked Gouda cheese
(Break each slice into 4 small squares.)
- 2 teaspoons of Worcestershire sauce
- ½ teaspoon of salt
- 1 teaspoon of black pepper
- 4 slices of bacon

TOOLS:

- [Induction 21 Steel 12.5 In. Fry Pan with Ceramic Coating](#)





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PROCESS:

1. Mix ground beef, Worcestershire sauce, salt and pepper in a bowl. Form 4 patties for each burger, 2 small and 2 large. The small patties will be the ones that go on top of the larger ones.
2. Carve out a space in the center of each of the large bottom patties (without breaking through the bottom of the patty) and put 2-3 squares of cheese into these spaces.
3. Cover the pockets of cheese with the smaller patties. Pack together tightly so the cheese doesn't seep out while cooking.
4. Place the patties carefully into the pan. Cook each side for 5 minutes on medium-high heat. If you want them well-done, leave each side for an additional minute. Be careful when flipping so that the melted cheese doesn't leak out of the patty.
5. While the patties are frying, put the bacon slices into the same pan and allow them to cook for the same length of time as the patties.
6. Remove patties and bacon from heat and allow to cool.

**Be careful while cutting/ biting into hamburger as the cheese might be very hot.*