

# STUFFED BRAAIED BLUE CHEESE BURGERS

Suitable for the foodie that rather braais their own burger than get takeout.

Ideal for your next braai tapas platter, or picnic braai.



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Prep time: 15 minutes  
Cook time: 10-15 minutes  
Serves 4-6 people

## INGREDIENTS

600 g of ground beef	1 teaspoon salt
200 g blue cheese crumbles, or any other cheese of your choice	1 teaspoon pepper
1 red pepper	4 hamburger buns
1 tablespoon olive oil	1 tomato
	1 head of lettuce
	1 red onion

## INSTRUCTIONS:

1. Preheat your braai to high heat. If you're using a charcoal braai, light your coals.
2. Coat the red pepper with a little olive oil, and pop it over high heat. Cook 2-4 minutes per side, then take off the braai and let cool.
3. Divide your beef into 8 uniform portions and season with salt and pepper to taste.
4. Using your **Hamburger Patty Press**, place  $\frac{3}{4}$  of your meat into the press.
5. Close the lid to compress the meat into a patty. Use the second press setting to form the stuffing cavity.
6. Grab your cooled pepper and remove any blackened skin. Throw out the stem and the core. Make sure you get all the seeds out and dice the pepper.
7. Add your choice of cheese with your red pepper, and fill the cavity of your patty with stuffing.
8. Place a quarter of the meat on the lid, and close to seal the patty.
9. Carefully open the lid, use removable base to easily lift the patty out of the press.
10. Continue the same process to make the rest of your patties.
11. Carefully place on your braai, and braai for 10-15 minutes. Use a spatula to flip your patties until they are caramelised and cooked.
12. Butter your buns and toast on your braai.
13. Build your burger with a slice of tomato, lettuce, and fresh red onion. Add your stuffed patty with sauce of your choice. Serve immediately.
14. Making sliders? Rather stuff your patties manually by putting a tablespoon of stuffing in a flattened meat ball and sealing of the edges.

## CHECK OUT A FEW MEGAMASTER RECIPE TIPS



TIP 01

Not a fan of blue cheese? Use feta, gouda or cheddar instead.



TIP 02

Add diced chillies for extra heat into your patty mixture.



TIP 03

Patty sticking to your grid? Lightly oil your patty before you place it on the grid to prevent it from sticking.