



Cream Cheese Jalapeño Hamburgers

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

These are the best burgers I've ever had. My mother made a version of these and I changed it a little. Instead of jalapeño peppers, you can add anything or just do the cream cheese. Trust me, your family and/or guests will beg for the recipe. Serve on buns with your favorite toppings.

Ingredients

- 2 cups seeded and chopped jalapeño pepper
- 2 (8 ounce) packages cream cheese
- softened
- 2 pounds ground beef
- 8 (2 ounce) hamburger buns
- split

Instructions

1. Preheat a grill for medium heat. When hot
2. lightly oil the grate. Stir together jalapenos and cream cheese in a small bowl. Divide ground beef into 16 portions. Pat out each one to a thickness of 1/4 inch. Spoon some cream cheese mixture onto the center of 1/2 of the patties. Top with the remaining patties
3. and press the edges together to seal. Cook on the preheated grill until well done
4. about 10 minutes per side. Don't press down on the burgers as they cook
5. or the cheese will ooze out. Cream Cheese-Jalapeno Burgers. Allrecipes Editor's Note: The magazine version of this recipe may be slightly different than the online version. Please follow directions carefully for whichever version you are using.