

Blue Stuffed Buffalo Burger

Savannah · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

A very tasty burger you won't feel guilty about eating. For extra flavor you can also grill the red onion slices while the patties cook.

Ingredients

- 2 pounds ground buffalo - 2 teaspoons salt - ground black pepper to taste - ½ cup crumbled blue cheese - 8 whole wheat hamburger buns
- split and toasted - ½ cup mayonnaise - 8 leaves Bibb lettuce - ½ red onion
- cut in 1/2-inch slices - 8 slices tomato

Instructions

1. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Season the ground buffalo with salt and pepper; form into 8 balls. Press a cavity in each ball with your thumb pressing halfway into each ball; place a tablespoon of blue cheese into the hole and seal the meat around the cheese. Press each ball into a patty shape. Cook the burgers on the preheated grill until cooked to your desired degree of doneness.
2. 4 to 6 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Spread the toasted buns with mayonnaise. Place a burger patty onto each bun bottom.
3. then place a lettuce leaf
4. onion rings
5. and tomato slice onto each sandwich. Top with the remaining buns to serve.