



Horseradish Cheddar & Bacon-Stuffed Burgers

Prep: 20 minutes

Grill: 15 minutes • Serves: 4

Filling

- 4 slices smoked bacon
- ¼ cup shredded horseradish Cheddar cheese

Burgers

- 1½ pounds ground round
- 2 tablespoons plain breadcrumbs
- 1 teaspoon salt
- ¼ teaspoon ground black pepper
- 4 buns or rolls of choice

Toppings

Baby spinach, arugula, lettuce leaves, tomato slices, avocado slices, red onion slices, sun-dried tomatoes in oil, Apple-Horseradish*, Shallot-Black Pepper Mayo* (optional)

1. In large skillet, cook bacon over medium heat 10 to 12 minutes or until crisp, turning occasionally; let cool and coarsely chop. Transfer bacon to bowl; stir in cheese.

2. Meanwhile, prepare Burgers: Prepare outdoor grill for direct grilling over medium heat. In large bowl, combine beef and breadcrumbs. Form beef mixture into eight ¼-inch-thick patties; sprinkle with salt and pepper. Evenly divide filling onto center of 4 patties, spreading filling to within ½ inch of edges. Top each with remaining 4 patties. Pinch edges together to seal.

3. Place burgers on hot grill rack. Cover and cook 15 minutes or until internal temperature reaches 155° for medium doneness, turning once. Serve burgers on buns with toppings, if desired.

Approximate nutritional values per serving:

398 Calories, 22g Fat (10g Saturated), 129mg Cholesterol, 890mg Sodium, 3g Carbohydrates, 0g Fiber, 37g Protein

*Try these additional topping suggestions:

Apple-Horseradish

½ cup grated Granny Smith apple, 2 tablespoons rice vinegar, 1 tablespoon mayonnaise, 1 tablespoon refrigerated horseradish, 1 teaspoon honey, ⅛ teaspoon salt, 1 pinch white pepper

Shallot-Black Pepper Mayo

¼ cup mayonnaise, 2 tablespoons champagne vinegar, 1 tablespoon finely chopped shallot, 1 teaspoon ground black pepper, ⅛ teaspoon salt