

Boeger's Best Blue Cheese Burgers + Reserve Cabernet Sauvignon 2019 Just in time for summer grillin'!



Blue Cheese Burgers

Makes eight, 6 ounce patties

PROVISIONS

- 3 lbs lean ground beef
- 6 ounces blue cheese, crumbled
- ½ cup minced fresh chives
- 1½ teaspoons salt
- 1 teaspoon Worcestershire sauce
- 1 teaspoon ground black pepper
- 1 teaspoon dry mustard
- ¼ teaspoon hot pepper sauce
- 2 tablespoons olive oil (for grilling buns)
- 8 hamburger buns (we prefer Brioche buns)


MEATLESS OPTION

8, large Portobello mushrooms caps stuffed with blue cheese, gently mixed with all provisions through pepper sauce. Grill to desired doneness, serve on grilled buns with preferred garnish.

GARNISH OPTIONS

Bacon, lettuce, tomato, grilled onions or mushrooms, fried egg, pickles, olive tapenade, sliced avocado, buffalo style barbecue sauce, or your favorite condiments.

DIRECTIONS

- Mix ground beef, chives, blue cheese, salt, Worcestershire sauce, black pepper, mustard, and hot pepper sauce together in a large bowl until combined. Cover and refrigerate for at least 2 hours.
- When ready to cook, preheat an outdoor grill for high heat and lightly oil the grate.
- Remove beef mixture from the refrigerator; gently form into 8 patties.
- Cook patties on the preheated grill until an instant-read thermometer inserted into the center reads 130° to 135° for Medium-rare: 140° to 145° for Medium: 150° to 155° Medium-well: and 160° for well-done.
- Brush insides of hamburger buns with olive oil and lightly grill to heat buns.
- Serve patties on hamburger buns with your favorite garnish. Enjoy! 





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