LUCY’S BACON AND CHEDDAR STUFFED BURGERS

INGREDIENTS:
- 1/2 cup mayonnaise
- 2 tablespoon ketchup
- 2 tablespoon mustard
- 1 tablespoon Worcestershire sauce
- 3/4 cup cheddar cheese
- 6 slices bacon, crumbled

PREPARATION:
- In small bowl combine cheese and bacon, set aside.
- Combine ground beef, steak seasoning and worcester sauce in a bowl.
- Form into patties, take a handful of ground meat and patty in your hand.
- Take 1/2 tbsp cheese mixture and place in the center.
- Take another handful of ground meat and place on top.
- Work meat to seal all cheese and bacon is sealed inside patty.
- In this center of the patty, make an indentation with your finger.
- This will prevent the center of the hamburger from puffing up while cooking.
- Grill over medium-high heat for 5 minutes on each side, or until desired done ness.
- To make sauce, combine mayonnaise, ketchup, mustard, pickles and onions together in a small bowl. Serve over warm burgers.

FIND LUCY’S RECIPES ONLINE AT GREA.COM/RECIPES. WATCH LUCY PrePARING HER RECIPES ON STUDIO 10 EVERY WEDNESDAY AT 9 AM.