

JUICY LUCY BURGER

From Leo's Market and Eatery Executive Chef Matt Chappell



Grilled Juicy Lucy
Burger

Makes 4 burgers
\$4 per burger

Ingredients:

2lb M5 local ground beef
8 slices American Cheese (or
choose your favorite cheese)
Salt and pepper
4 hamburger buns

Directions:

1. Separate ground beef into 8 equal balls (roughly 4 oz each). Flatten out each ball into a patty.
 2. Place two slices of cheese on top of 4 of the patties.
 3. Place one of the patties without cheese on top of the patties with cheese. Fold over the edge of the bottom patty and pinch to seal patties well.
 4. Refrigerate patties while you preheat your grill.
 5. Salt and pepper your patties and place on grill. Grill burgers for 4 minutes, then flip. Grill another 4 minutes and flip again. Finish by cooking for 4 minutes or until desired doneness is achieved.
 6. Remove patties and let rest for 5 minutes.
 7. Place buns cut side down on grill and toast.
- Place burgers on buns and top with your favorite burger fixings!

