

Juicy Lucy

Ingredients

- 1 lb ground beef
- 1 tsp Worcestershire sauce (optional)
- 1/4 tsp ground mustard (optional)
- salt & ground pepper to taste (optional)
- 4 - 8 slices American cheese or Kraft singles
- 4 hamburger buns
- mayonnaise, ketchup, mustard to taste
- sliced pickles to taste (optional)
- caramelized onions to taste (optional)

Directions

Mix the ground beef with the Worcestershire sauce, ground mustard and salt and pepper to taste, if using. Divide into 6 to 8 equal parts. Using your hands, shape each part into a ball, then flatten to a thin circle. Set aside.

Using a round cookie cutter, cut each slice of cheese into a circle. Alternatively, cut them into quarters.

Place a cheese circle in the middle of each patty. Cover with another party, and crimp the sides, so you have uniform patty. Repeat.

Preheat grill to 375° to 400°F. Add the patties, cover, and lower heat to medium-high. Cook for 3-4 minutes, turn and repeat.

Place the burger patty in the bun and add desired condiments and toppings.