**September 12, 2018**
**Jalapeño Cheddar Burgers**
*Courtesy of Alice Hunholz*

Ingredients:
28 oz. lean beef
2 Tbsp. finely minced onion
Salt & pepper to taste
4 Tbsp. cream cheese
2 oz. shredded cheddar cheese
¼ tsp. garlic powder
1 fresh jalapeno pepper (diced and seeds removed)
1 Tbsp. olive oil
Rolls and toppings as desired

Directions:
1. Preheat grill to medium or oven to broil on high.
2. In a small bowl combine cream cheese, Cheddar cheese, garlic powder and diced jalapeno.
3. Combine meat, salt & pepper and mince onion. Divide meat into four even pieces (7 oz. each). Take ¼ of the cream cheese mixture and flatten into a pancake shape. Wrap beef around the cheese, ensuring the cheese mixture is completely covered. Brush each burger with a little bit of olive oil

To Grill:     Grill burgers over medium heat for 6-7 minutes on each side or until completely cooked to internal temperature of 160º.

To Broil:     Place burgers on a foil covered pan approximately 6" from the broiler. Broil 5-6 minutes on each side or until completely cooked to internal temperature of 160º.

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