

Blue Cheese-Stuffed Chipotle BBQ Burgers

Recipe time: 30 Minutes

Makes 4 burgers

- 1 1/4 pounds Ground Beef
- 1 tablespoon Worcestershire sauce
- Salt and pepper, to taste
- 2/3 cup (4 ounces) Wisconsin blue cheese, crumbled
- Olive oil
- 4 sesame seed buns
- Tomato slices
- Lettuce

BBQ Sauce:

- 1 tablespoon olive oil
- 1/2 cup onions, chopped
- 1 clove garlic, minced
- 3/4 cup ketchup
- 1/4 cup brown sugar
- 1/4 cup honey
- 2 tablespoons chipotle peppers in adobo, minced
- 2 teaspoons apple cider vinegar
- 1 1/2 teaspoons Worcestershire sauce
- 1/2 teaspoon dry mustard powder
- Salt and pepper, to taste

1. Make BBQ sauce. Heat olive oil in medium-sized pan over medium heat. Add onions and cook until translucent, 4-5 minutes. Add garlic and stir until fragrant, about 1 minute. Add ketchup, brown sugar, honey, chipotle peppers, vinegar, 1 1/2 teaspoons Worcestershire and mustard. Bring to boil and simmer 20 minutes. Taste and season with salt and pepper.
2. Combine ground beef and 1 tablespoon Worcestershire sauce in medium bowl. Season with salt and pepper. Mix and form into 8 thin patties. Distribute blue cheese evenly over center of 4 beef patties. Place remaining patties on top and pinch edges to seal cheese into center. Brush burgers with olive oil.
3. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally.
4. Place burgers on buns; top with BBQ sauce, tomatoes and lettuce.

Recipe courtesy of [Wisconsin Milk Marketing Board](#)



Lim “Burgers” with Savoy Cabbage

Recipe Time: 30 Minutes

Makes 6 burgers

- 2 pounds Ground Beef
- 1 tablespoon coarsely ground black pepper
- 1 1/2 teaspoons salt
- 2 teaspoons onion powder
- 1/2 teaspoon dried marjoram leaves
- 1/4 teaspoon dried thyme leaves
- 3 ounces Wisconsin brick cheese, finely diced
- 2 heaping cups (9 ounces) savoy cabbage, core removed, coarsely chopped
- 2 tablespoons butter
- 3/4 cup low sodium chicken broth



- 3 green onions, thinly sliced
 - 6 hamburger buns
 - Brown mustard
 - 8 ounces Wisconsin limburger cheese, cut into thin slices
1. In medium bowl, combine beef, pepper, salt, onion powder, marjoram and thyme; mix well. Mix in brick. Form into 6 hamburger patties, about 1/2-inch thick. Set aside.
 2. In medium sauté pan, sauté cabbage in butter over medium heat until it starts to wilt. Add broth; continue cooking until cabbage is soft. Stir in green onions; cook 1 minute. Remove from heat. (This can be done in advance, stored in refrigerator and reheated when needed.)
 3. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally.
 4. Spread both sides of buns with mustard. Place burger on each bun and top with limburger. Spoon cabbage over cheese. Place bun top over cabbage.

Recipe courtesy of the [Wisconsin Milk Marketing Board](#)

Guacamole Bacon Burgers with Grilled Onions and Cotija Cheese

Total Recipe Time: 30 Minutes

Makes 6 burgers

- 2 1/2 pounds Ground Beef
- 2 teaspoons coarse salt
- 1 teaspoon freshly ground pepper
- 1/2 red onion, thinly sliced
- 6 split burger buns
- 6 sliced bacon, cooked and halved
- 1 cup (4-6 ounces) Wisconsin cotija cheese, crumbled
- Lettuce leaves
- 1 tomato, thinly sliced
- Mayonnaise, optional

Guacamole:

- 2 avocados, halved and pitted
- 1 tablespoon lime juice
- 1/4 cup red onion, diced
- 2 tablespoons cilantro leaves, chopped
- 1 tablespoon jalapeno, seeded and diced
- 1/4 teaspoon salt
- Pinch of black pepper

1. Heat grill or indoor grill pan over medium, medium-low heat. Combine ground beef, salt and pepper. Divide mixture into 6 equal portions and shape into patties.
2. For guacamole: Smash avocados with fork. Stir in lime juice, diced red onion, cilantro, jalapeño, salt and pepper.
3. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. While burgers cook, grill onion slices in grilling basket or on sheet of foil, placed directly on grill, about 5 minutes.
4. To assemble burgers: place patties on bun bottoms and top with grilled onions, bacon, guacamole, cotija cheese, lettuce and tomato. Spread mayonnaise on top bun, if desired. Close burgers and serve immediately.

Recipe courtesy of the [Wisconsin Milk Marketing Board](#)



The Macho Nacho Burger

Total Recipe Time: 30 Minutes

Makes 4 burgers

- 8 ground beef patties (4 ounces each)
- 1 cup iceberg lettuce, shredded
- 1 cup red onion, sliced
- 8 tablespoons sliced black olives
- 8 tablespoons sliced pickled jalapenos
- 4 burger buns
- 8 sliced Wisconsin cheddar cheese
- 8 slices Wisconsin Swiss cheese
- 24-28 tortilla chips
- 1 large tomato, sliced

1. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally.
2. Place lettuce, red onion, olives and 1 tablespoon jalapeños on bottom burger bun. Layer 1 burger patty, 1 slice cheddar, 1 slice Swiss and half of tortilla chips on top. Repeat with second burger patty, remaining cheese slices and tortillas chips. Add sliced tomato, remaining jalapeños and top bun. Serve immediately.

Recipe courtesy of the [Wisconsin Milk Marketing Board](#)



Zesty BBQ Cheeseburgers

Total Recipe Time: 30 Minutes

Makes 4 burgers

- 1 pound Ground Beef
- 1/4 cup finely chopped red onion
- 4 tablespoons barbecue sauce, divided
- 4 slices white Cheddar, pepper Jack, smoked Gouda or provolone cheese
- 4 whole wheat hamburger buns or pretzel rolls, split, toasted
- Lettuce leaves, tomato slices and red onion slices

1. Combine Ground Beef, onion and 2 tablespoons barbecue sauce in medium bowl, mixing lightly but thoroughly. Shape into four 1/2-inch thick patties.
2. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. About 1 minute before burgers are done, brush with remaining 2 tablespoons barbecue sauce and top with cheese.
3. Line bottom half of each bun with lettuce leaves, tomato and red onion slices, as desired; top with burger. Close sandwiches.

Test Kitchen Tips: *Cooking times are for fresh or thoroughly thawed Ground Beef. Color is not a reliable indicator of Ground Beef doneness.*

Nutrition information per serving, using 80% lean ground beef: 462 calories; 24 g fat (10 g saturated fat; 7 g monounsaturated fat); 97 mg cholesterol; 509 mg sodium; 29 g carbohydrate; 3.5 g fiber; 31 g protein; 8.7 mg niacin; 0.4 mg vitamin B₆; 2.3 mcg vitamin B₁₂; 3.2 mg iron; 39.8 mcg selenium; 6.2 mg zinc; 81.2 mg choline.

Nutrition information per serving, using 93% lean ground beef: 410 calories; 17 g fat (8 g saturated fat; 4 g monounsaturated fat); 96 mg cholesterol; 518 mg sodium; 29 g carbohydrate; 3.5 g fiber; 33 g protein; 8.7 mg niacin; 0.5 mg vitamin B₆; 2.3 mcg vitamin B₁₂; 3.8 mg iron; 39.5 mcg selenium; 6.8 mg zinc; 91.1 mg choline.



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