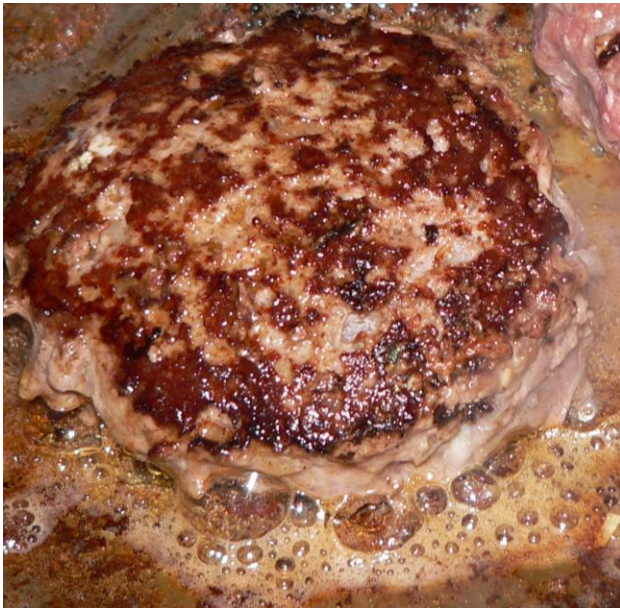


Gorgonzola-stuffed Beef Burgers with Homemade BBQ Sauce

Yield: 4



FOR BBQ Sauce recipe see page 2

- 1-1/4 lb ground beef, half Sirloin, half Skirt Steak or Brisket, or, of course, personal preference mix
- 1 tbsp Worcestershire sauce
- 1/3 cup minced onion
- 2 cloves garlic, minced
- 4-6 oz Gorgonzola (creamy Italian Blue Cheese for intense flavor + good melt; or creamy Danish Blue)
- Canola or Avocado oil (high smoke point!) or favorite cooking spray (spray or lightly baste one side of the patty, not the teppanyaki to avoid burned "overspray")
- Tomato slices + shredded lettuce
- 4 Sesame Seed buns
- Salt to taste (no pepper!)

Combine ground beef with Worcestershire, onion, garlic and salt. Avoid working the meat too much. Mix gently and as little as possible. Form 8 thin patties. Divide cheese by 4 and distribute evenly on center of patties. Top with remaining patties and pinch edges well to seal. Brush with a little oil or a quick spritz of cooking spray.

Meanwhile, pre-heat the teppanyaki on 5. When reached (orange light off) set dial to # 9. When reached, place burgers on the teppan surface, oiled side down, with min. 1 inch room in between.

Slice buns in half and arrange on the teppan surrounding the patties. Optional: butter the buns before toasting, or brush with a little olive oil. When nicely browned (check frequently), push bread into the outer warming area to avoid burning.

Cook meat for about 2 minutes on one side until it releases, flip, and grill the other side 2 minutes more. Lower temperature to # 7. Cook another 2-3 minutes, flip again and cook until done to personal preference. Switch off the teppanyaki. Let patties sit for a couple of minutes before serving. Assemble burgers on bottom half of bun with tomatoes and lettuce. Add more favorite toppings and/or bbq sauce. Top with remaining bun. ENJOY!

TIP: The better the meat the better the flavor profile of your burger will turn out. If you can, please avoid standard frozen beef patties. They contain a lot of liquid and will splatter when cooked on the teppanyaki.



Homemade, fresh Chipotle BBQ Sauce

- ❑ 1 tbsp. olive oil
- ❑ ½ cup onions, chopped fine
- ❑ 1 clove garlic, peeled and minced
- ❑ ¾ cup ketchup of choice
- ❑ ¼ cup brown sugar
- ❑ ¼ cup honey
- ❑ 2 tbsp chipotle chiles in adobo sauce, minced
- ❑ 2 tsp apple cider vinegar
- ❑ 1 ½ tsp Worcestershire sauce
- ❑ ½ tsp dry mustard
- ❑ Salt and pepper to taste

Heat olive oil in a sauce pan on the stove top over medium heat. Add onions and sweat until translucent, 4-5 minutes. Add garlic and stir until fragrant, about 1 minute.

Add ketchup, sugar, honey, chiles, vinegar, Worcestershire and mustard. Mix to combine.

Bring to a boil and simmer gently for about 20 minutes. Season to taste with salt and pepper.

