



# The Perfect Burger

## Ingredients

- 3 pounds ground beef
- 1/3 cup milk
- 2-1/2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 3 garlic cloves, minced
- 1-1/2 tbsp Worcestershire sauce
- 2 tbsp ketchup
- 3 scallions, very finely sliced (optional)

### CHEESE OPTIONS:

- Blue cheese, mozzarella, brie, gouda, pepper jack or swiss cut into 1-inch cubes
- Pimiento cheese spread

## Prep Time

### TOTAL TIME: 40 MIN

- Prep: 30 min
- Cook: 10 min

## Directions

Mix the ground beef, salt, pepper and all ingredients in a large bowl and form the mixture into 8 equal-size balls. Press a cube of desired cheese into the center of each ball and cover completely with meat. Form the balls into hamburger patties, about 1/4-inch thick. Grill burgers until desired doneness. Top with lettuce, tomatoes, onions and pickles as desired on a toasted bun.

### PIMIENTO CHEESE SPREAD:

Mix the following items together until thoroughly combined: 1 cup shredded extra-sharp Cheddar cheese, 4 ounces cream cheese, softened 1/4 cup mayonnaise, 1/8 teaspoon garlic powder, 1/8 teaspoon ground cayenne pepper (optional) 1/8 teaspoon onion powder, 1/2 jalapeno pepper, seeded and minced (optional) 1/2 (4 ounce) jar diced pimiento, drained