



## juicy Lucy burger;

1. (joo-see loo-see burh-gur)  
*noun.* Cheddar-stuffed burger with a garlic spread, and onion-tomato jam.
2. Produces 4 Servings.
3. Preparation 60 mins.
4. Oven temperature set to 400.

## Ingredients;

- |                          |                               |
|--------------------------|-------------------------------|
| 24oz ground beef         | 1 c. cheddar cheese, shredded |
| 2 roma tomatoes          | 1 red onion                   |
| 4 Tbsp. balsamic vinegar | 1 head baby gem lettuce       |
| 2 Tbsp. mayonnaise       | 2 Tbsp. ketchup               |
| 4 brioche buns           | 4 cloves garlic               |
| 2 tsp. sugar             | 8 tsp. olive oil              |

## Instructions;

1. Dice the tomatoes and set aside. Thinly slice the red onion.
2. Wrap the garlic cloves in foil and bake for 20 minutes.
3. Heat 1 tsp. of oil over medium heat. Add the red onion and cook 4-5 minutes until soft. Seasoned with salt and pepper, then add the diced tomato, 2 tsp. sugar, and 2 tsp. balsamic and cook until jellied.
4. Divide the ground beef into 4 patties, and stuff with cheese, making sure to seal the edges and press into a patty shape. Season with salt and pepper.
5. Drizzle olive oil in a pan and cook the burgers 3-5 mins per side.
6. In a bowl, add the garlic cloves and mash. Add 2 Tbsp. mayonnaise, 2 Tbsp. balsamic vinegar, drizzle of olive oil, and salt and pepper. Mix together until combined.
7. Toast the buns, and assemble the burgers with ketchup, burgers, lettuce, onion-tomato jam, and garlic mayonnaise paste.