

Juicy Grilled Cheddar-Stuffed Burgers That Ooze With Flavor

Grilled Cheddar-Stuffed Beef Burgers



OVEN
400°F

TIME
5 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

1 lb ground beef (80/20 for best juiciness)
4 oz cheddar cheese, cut into 4 equal cubes
1 tsp salt
1/2 tsp black pepper
1/2 tsp garlic powder
4 hamburger buns
Optional toppings: lettuce, tomato, onion, ketchup, mustard, pickles

DIRECTIONS

1. Preheat your grill to medium-high heat (about 400°F).
2. In a large bowl, mix ground beef, salt, pepper, and garlic powder until just combined. Don't overwork the meat.
3. Divide mixture into 4 equal portions and shape each into a flat disc.
4. Press a cube of cheddar into the center of each patty and wrap the meat around it, sealing the cheese completely inside.
5. Grill the burgers for about 4-5 minutes per side, or until internal temp hits 160°F and the outside is beautifully charred.
6. During the last 1-2 minutes, toast your buns on the grill until lightly crisp.
7. Assemble your burgers with desired toppings and serve hot.

SWAPS & NOTES

Cheddar cheese : You can use sharp cheddar, Colby, or pepper jack for a spicy kick.

Ground beef : Leaner beef works but may be drier.

Try ground chuck or even turkey for variations.

Garlic powder : Substitute with onion powder or a spice blend like Cajun seasoning for extra punch.

TIPS FOR SUCCESS

Seal well : Make sure no cheese is exposed or it may leak during grilling.

Rest the burgers : Let them sit for 2-3 minutes off the grill to retain juices.

Thin patty edges : Flatten edges thinner than the center when sealing to ensure even cooking.

