

Grilled Cheddar-Stuffed Burgers - Juicy, Cheesy, and Full of Flavor

Sometimes, the best burger isn't just topped with cheese-it's stuffed with it. These



TIME
7 min

TEMP
160°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb ground beef (80/20 for best juiciness)

$\frac{1}{2}$ cup grated cheddar cheese (plus extra for the center)

$\frac{1}{2}$ cup breadcrumbs

1 egg

1 tsp garlic powder

1 tsp onion powder

Salt and pepper, to taste

4 hamburger buns

Optional toppings: lettuce, tomato, onion, pickles, ketchup, mustard, mayo

Optional Add-Ins & Swaps:

Try smoked gouda or pepper jack instead of cheddar

Add a spoonful of BBQ sauce to the mix for sweetness

Mix in chopped jalapeños or bacon bits for even more flavor

Use pretzel or brioche buns for a gourmet finish

Instructions:

Preheat the grillSet your grill to medium-high heat and lightly oil the grates.

Mix the pattiesIn a large bowl, combine ground beef, $\frac{1}{2}$ cup cheddar, breadcrumbs, egg, garlic powder, onion powder, salt, and pepper. Mix gently until just combined-don't overwork the meat.

Form and stuffDivide the mixture into 8 equal portions and flatten into thin patties. Place about

1 tablespoon of cheddar in the center of 4 patties.
Top with the other 4 patties and seal the edges tightly to enclose the cheese.

Grill the burgersPlace burgers on the grill and cook for 5-7 minutes per side, or until internal temperature reaches 160°F and the outside is browned and lightly charred.

Toast the bunsPlace buns cut-side down on the grill for the last 1-2 minutes until lightly toasted.

Assemble and servePlace burgers on toasted buns and top with lettuce, tomato, onions, or your favorite condiments. Serve hot and enjoy the cheesy core!

Tips for Success:

Use cold cheddar to help it melt slowly and stay inside the burger

Seal the edges well to prevent leaks-press tightly around the cheese

Let the burgers rest for 5 minutes after grilling for juicier results

Avoid pressing down on burgers while grilling to keep all the juices inside

Serving Suggestions & Pairings:

Crockpot Nacho Dip for an epic cookout side

Sheet Pan Quesadillas for a casual BBQ feast

Blueberry Lemonade to cool down the grill vibes

Cheesy Hot Dip Inspired by a Classic Sandwich for more melty cheese goodness

Chocolate Chip Cookie Bites to finish your grill night sweet

Storage & Leftovers:

Fridge: Store cooked burgers in an airtight container for up to 3 days

Reheat: Warm in a skillet over medium heat or microwave gently

DIRECTIONS

1. Preheat the grill: Set your grill to medium-high heat and lightly oil the grates.
2. Mix the patties: In a large bowl, combine ground beef, $\frac{1}{2}$ cup cheddar, breadcrumbs, egg, garlic powder, onion powder, salt, and pepper. Mix gently until just combined-don't overwork the meat.
3. Form and stuff: Divide the mixture into 8 equal portions and flatten into thin patties. Place about 1 tablespoon of cheddar in the center of 4 patties. Top with the other 4 patties and seal the edges tightly to enclose the cheese.
4. Grill the burgers: Place burgers on the grill and cook for 5-7 minutes per side, or until internal temperature reaches 160°F and the outside is browned and lightly charred.
5. Toast the buns: Place buns cut-side down on the grill for the last 1-2 minutes until lightly toasted.
6. Assemble and serve: Place burgers on toasted buns and top with lettuce, tomato, onions, or your favorite condiments. Serve hot and enjoy the cheesy core!
7. Tips for Success: Use cold cheddar to help it melt slowly and stay inside the burger
8. Seal the edges well to prevent leaks-press tightly around the cheese
9. Let the burgers rest for 5 minutes after grilling for juicier results
10. Avoid pressing down on burgers while grilling to keep all the juices inside
11. Serving Suggestions & Pairings: Serve these juicy burgers with:

12. Crockpot : Nacho Dip for an epic cookout side
13. Sheet : Pan Quesadillas for a casual BBQ feast
14. Blueberry : Lemonade to cool down the grill vibes
15. Cheesy : Hot Dip Inspired by a Classic Sandwich for more melty cheese goodness
16. Chocolate : Chip Cookie Bites to finish your grill night sweet
17. Storage & Leftovers: Fridge: Store cooked burgers in an airtight container for up to 3 days
18. Reheat: Warm in a skillet over medium heat or microwave gently
19. Freeze: Freeze raw, assembled burgers for up to 2 months. Thaw and grill when ready
20. More Recipes You'll Love: Big fan of beef, cheese, and crowd-pleasers? Try these:
21. Cheesy : Hot Dip Inspired by a Classic Sandwich
22. Sheet : Pan Quesadillas
23. Crockpot : Nacho Dip
24. Final Thoughts: These Grilled Cheddar-Stuffed Beef Burgers are your new backyard go-to-easy to make, packed with cheesy flavor, and guaranteed to be a hit at any gathering. Serve them up sizzling with your favorite fixings, and watch them disappear fast.
25. Make them, love them, and tag @chefmaniac when you do-I want to see those cheese pulls!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grilled-cheddar-stuffed-burgers-juicy-cheesy-and-full-of-flavor/>