



Minnesota Jucy Lucy

Recipe and photo from traegergrills.com.



Ingredients

- 1- 1/2 lbs ground beef, formed into four 1/3 lb patties
- 1 tsp salt
- 1/2 tsp black pepper
- 4 slices American cheese
- 4 burger buns
- Pickles

Preparation

Fold each slice of cheese in half, then half again making 4 squares. Stack 4 pieces on top of each other forming 4 stacks. Set aside.

In a medium bowl combine ground beef, salt and pepper and mix with hands to combine. Divide the meat into 8 equal portions and place on a work surface. Using your fingertips, press 2 portions of the meat into 2 rough 1/4-inch-thick patties that are each about 1 inch wider in diameter than the hamburger buns.

Place 1 stack of cheese in the center of the patty. Top with a second patty and pinch the edges forming a tight seal. Using your hands, press the edges together to round them out and press on the top to flatten slightly forming one thick patty. Set aside and repeat with the remaining patties.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 400 degrees F and preheat, lid closed, for 10 to 15 minutes.

Place the burger patties on the grill and cook each side for 4 minutes each or until desired doneness (140 degrees F for medium). In the last minute or two, top each patty with cheese to melt.

Lightly toast the burger buns if desired. Allow burgers to rest for 4 minutes before serving. Top each burger with pickles or desired toppings. Enjoy!

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