



Wild Mushroom and Blue Cheese Stuffed Burger

Recipe courtesy of O'Neill Williams. You can find out more about O'Neill in our Lifestyle Magazine.

Ingredients

2 lbs (900 g) ground venison or sirloin
Salt and pepper, for seasoning
2 ½ tbsp (37 ml) hot sauce
10 oz (285 g) mixed wild mushrooms, sautéed and drained
8 oz (115 g) blue cheese, crumbled
Arugula for garnish

Instructions

Mix the hot sauce into the ground meat, then divide the meat into eight equal portions, ¼ pound (113 g) each. Place one portion of meat into the Big Green Egg Burger Press. Press the burger using the small end of the lid to form a well for the stuffing.

Fill center with the mushrooms and 6 oz (90 g) blue cheese. Place remaining ground meat on top and press to seal.

Set the EGG for direct cooking at 400°F/204°C. Cook burgers for 3 to 5 minutes per side depending on desired doneness. Top with remaining blue cheese and arugula.

Makes 4 burgers.