



Gorgonzola Burger With Grilled Vidalia Onion

Per Burger:

- ¼ pound ground beef
- 1 tablespoon crumbled gorgonzola cheese
- 1 teaspoon Worcestershire sauce
- 1 teaspoon fresh chopped rosemary

Directions:

1. Combine all of the ingredients in a large bowl except for the cheese. Roll the ground beef into a ball and insert your thumb to make an indentation half way through. Place the cheese in the hole and form the beef around the cheese. Flatten to a burger.
2. Place on pre-heated grill over medium heat. Grill until well done. Serve on toasted bun with your favorite fixings.

Per Vidalia Onion:

- 1 Vidalia onion
- 1 tablespoon butter
- Worcestershire sauce
- 1 beef bullion cube
- ½ teaspoon dry mint leaf
- 2 square sheets aluminum foil

Directions:

1. Core out the middle of the onion and remove skin. The hole should be 1½ inches wide and should not go all of the way through.
2. Place the butter in the bottom of the hole. Add the bouillon cube and fill up the hole with the Worcestershire sauce. Sprinkle the top with the mint leaf and wrap in the foil. Be careful to keep the onions in the upright position.
3. Place on hot grill over medium high heat. Cook for 45 minutes to one hour before grilling your meat. Remove from foil and enjoy!

Enjoy! Chef Mike