

1st Place Kentucky Beef Council Backyard Burger Cooking Competition

Debbie Peden

Blue Cheese Stuffed Burgers with Onion Jam

INGREDIENTS

2 tablespoons extra-virgin olive oil
½ large red onion, thinly sliced
Kosher salt
1 cup dry red wine
2 tablespoons red wine vinegar
2 teaspoons honey
Freshly ground pepper
2 pounds ground chuck
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon paprika
2 tablespoons Worcestershire sauce
4 ounces blue cheese
1 tablespoon butter
4 brioche buns
Arugula, for serving

COOKING INSTRUCTIONS

In a skillet, heat the oil. Add the onion and a pinch of salt and cook over moderately low heat, stirring, until softened, stirring about 10 minutes. Add the red wine, vinegar, and honey and simmer, stirring, until the liquid has evaporated, 15 minutes. Season the onion jam with salt and pepper.

In a medium bowl, combine the ground beef with the onion powder, garlic powder, smoked paprika, Worcestershire sauce and 2 teaspoons each of kosher salt and ground pepper. Knead gently until thoroughly mixed. Form the beef into eight 4-inch patties. Press the cheese into four 2 1/2-inch disks. Sandwich the cheese disks between the patties. Pinch the edges together to seal.

Light a grill. Grill the burgers, turning once, until 160 degrees. Transfer to a platter. Butter and lightly grill the buns. Put arugula on the bun, set the burgers on the buns. Top with the onion jam and serve.

2nd Place Kentucky Beef Council Backyard Burger Cooking Competition
Christy Cox

Fabulous Cherry Rosemary Burgers

INGREDIENTS

1 lb ground 80/20 chuck
½ c dried cherries, minced
½ cup caramelized onions
2 tsp fresh minced rosemary
1 clove garlic, peeled and minced
1 T Worcestershire sauce
Salt and pepper

COOKING INSTRUCTIONS

In small bowl, combine cherries, onions, rosemary, garlic, and Worcestershire.

In large bowl, place ground chuck, add cherry mixture and softly combine. Divide into four patties. Liberally sprinkle patties with salt and pepper on both sides.

Cook on griddle or in skillet for 5 minutes per side (or until internal temperature reaches 160).

Place burgers on toasted brioche buns with bibb lettuce, blue cheese crumbles, cherry butter, and fried onions.

3rd Place Kentucky Beef Council Backyard Burger Cooking Competition
Joseph Federle

Sweet and Savory Mac and Cheese Burger

INGREDIENTS

10 ounces Angus Ground Beef (75% lean 25% fat) Ground Beef
1 egg
2 tablespoons of Mae ploy
1 tablespoons of chopped dry onions
2 tablespoon Kroger's Zesty Blend Garlic Herb Spice
Salt and pepper to taste
1 tablespoon soy sauce

TOPPING

Macaroni and cheese
Raspberry jelly

COOKING INSTRUCTIONS

Combine ingredients for burger adding the pat of butter in the middle then, cook until how you like it done.

Top with macaroni and cheese. Put tablespoon of raspberry jelly on bun.

Dress with bacon, tomato, lettuce, American cheese and serve on mayonnaise on Whole Grain Bun.