

# MOODY BLUE<sup>®</sup> BURGERS

*Moody Blue<sup>®</sup> lends smoky undertones to this burger. For an additional flavor boost, try topping it with applewood smoked bacon.*

**Yield:** 4 burgers

## *method:*

- Preheat grill.
- Combine ground beef and 4 ounces of **Moody Blue<sup>®</sup>** in a large bowl; season with salt and pepper.
- Gently form meat and cheese mixture into 4 patties.
- Place patties on grill. Just before desired internal temperature is reached, top with remaining **Moody Blue<sup>®</sup>** and cook for 1 - 2 additional minutes, or until cheese begins to melt.
- Place lettuce on bottom bun (optional), transfer patties to buns and serve.

## *ingredients:*

- 1 pound ground beef
- 8 ounces **Moody Blue<sup>®</sup>**, crumbled
- Salt and pepper to taste
- Lettuce for garnish (optional)
- 4 hamburger buns

