



Blue Cheese Burgers

2 tablespoons minced green onion
1 pound lean ground beef
1-1/2 ounces blue cheese, crumbled
1/8 teaspoon hot pepper sauce
1/4 teaspoon Worcestershire sauce
1/4 teaspoon coarsely ground black pepper
1/2 teaspoon salt
1/4 teaspoon dry mustard
4 French rolls or hamburger buns

1. **Hold the green onion under cold running water while rubbing with tip of fingers.** Mince onion in a food processor.
2. In a large bowl, add the ground beef, blue cheese, green onion, hot pepper sauce, Worcestershire sauce, black pepper, salt, and mustard. **Stir with a wooden spoon until well blended. Be sure to wash your hands after handling the raw meat mixture. Cover bowl and refrigerate for 2 hours on the bottom shelf of your refrigerator.**
3. Preheat grill (indoor or outdoor). Be sure the grill is cleaned thoroughly before use. Gently form the burger mixture into 4 patties. **Be sure to wash your hands after forming the patties. Oil the grill and cook the patties for 5 minutes on each side. Insert your cooking thermometer through the side of the burger, with the tip extending into the center, and continue cooking until the internal temperature reaches 160°F.**
4. Serve the burgers on the rolls or buns and enjoy!



Additional Food Safety Notes Related To This Recipe

- Read the label of all mold ripened, blue veined, or soft cheeses (such as Blue, feta, Camembert, Brie, or queso fresco cheeses) making sure they are made from pasteurized milk. If you cannot find pasteurized on the label, the cheese is not safe to eat.
- Always store raw ground beef on the bottom shelf of the refrigerator, away from fresh produce, ready-to-eat foods, and cooked foods (leftovers). Place the ground beef package on a pan or plate to catch any juices that may drip.
- Insert the cooking thermometer into the thickest part of the hamburger patty as shown below.



- When shopping in the grocery store, ground beef and fresh produce should be the last items to go into your cart. Meats should be placed in the bottom of the cart, in a separate bag when available. It is a good idea to have wet wipes with you to clean your hands after handling fresh meats.
- Go straight home after leaving the grocery store. If you need more time, pack a cooler with ice packs in your car to keep your cold food cold.
- Ask the bagger in the grocery store to bag your ground beef in another separate bag from your other groceries. If you are using a tote bag, place the ground beef into a separate plastic bag before placing it in your tote bag.

Recipe Source

<http://allrecipes.com/recipe/blue-cheese-burgers/>