

# Herb Butter-Stuffed Burgers

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## Servings: 4

### FOR THE HERB BUTTER

6 tablespoons unsalted butter, room temperature  
2 tablespoons fresh parsley, finely chopped  
1 small clove garlic, grated  
1 teaspoon fresh lemon juice

1 teaspoon Worcestershire sauce

Kosher salt

freshly ground pepper

### FOR THE BURGERS

1 1/2 pounds ground beef

1/2 teaspoon Kosher salt

few grinds freshly ground pepper

4 slices (4 ounces)

Jarlsberg cheese

4 brioche buns, split

Dijon mustard (for serving)

sliced onion (for serving)

sliced tomatoes (for serving)

butter lettuce (for serving)

cornichons (for serving)

## Preparation Time: 40 minutes

Prepare the herb butter: In a small bowl, mix the butter, parsley, garlic, lemon juice, Worcestershire, salt and pepper. Transfer to a piece of plastic wrap. Form into a four-inch log. Wrap and freeze until firm enough to slice, about 20 minutes. Slice the butter log into eight rounds.

Make the burgers: Preheat a grill to medium-high. Divide the ground beef into four mounds. Place a slice of butter on each. Gently shape the beef around the butter to enclose. Press the mounds into four four-inch-wide patties (about 1/2-inch thick). Refrigerate until ready to grill. Set aside any remaining butter for serving.

Season the burgers on both sides with salt and pepper. Grill until well marked, 3 minutes. Flip and top each with a slice of cheese. Cook 3 additional minutes for medium-rare, covering during the last 15 seconds to melt the cheese. Grill the buns until toasted.

Spread the remaining herb butter on the bottom buns. serve the burgers on the buns with mustard, onion, tomatoes and lettuce. Skewer cornichons on toothpicks and insert into each burger.

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Per Serving (excluding unknown items): 1088 Calories; 95g Fat (78.7% calories from fat); 57g Protein; 1g Carbohydrate; trace Dietary Fiber; 293mg Cholesterol; 893mg Sodium. Exchanges: 8 Lean Meat; 0 Vegetable; 0 Fruit; 14 Fat; 0 Other Carbohydrates.