

# Stuffed Burger Recipe

From the blog post, [How to Sear a Stuffed Burger](#)

Makes 8 finished stuffed burgers

## Ingredients

- 2 lbs. (907 grams) 80/20 ground beef
- Salt and pepper to taste
- 2 tbsp. (30 grams) vegetable oil for the cast iron pan

## Filling 1

- Swiss cheese, shredded
- Sliced, sautéed mushrooms
- Caramelized onions

## Filling 2

- Caramelized onions
- Bacon, cooked and crumbled into bits
- Jalapeño slices

## Equipment

- Infrared thermometer, like the [IRK-2](#)
- [Thermapen Mk4](#)
- Cast iron skillet

## Instructions

1. Scale the ground beef into 2 oz. (57 grams) portions.
2. Flatten out each 2 oz. (57 grams) portion into 1/4 inch (.64 cm) thick discs.
3. Arrange filling ingredients in the center of half of the patties leaving about a 1/2 inch (1.3 cm) border around the edge so you can seal it shut.
4. If the filling extends to the edge of the patty it will not seal completely, and will likely ooze out the side of the burger as it cooks.
5. Top with another flattened meat patty and pinch around the outer edge to seal well. Once you pinch the edges together your stuffed patty may look a bit like ravioli. Just shape the outer edges back into a uniform patty shape. Set the burger patties aside while you prepare your pan.
6. Preheat your cast iron pan over high heat with enough vegetable oil to coat the bottom of the pan.
7. Heat until it reaches **500-550°F** (260-288°C). The oil will start to smoke slightly. Check the temperature of the pan with an infrared thermometer like the ThermoWorks [IRK-2](#).
8. Season the burgers with salt and pepper right before placing into there pan.
9. Cook the burgers about 2-3 minutes per side. Frequent flipping ensures even cooking and browning.
10. Spot-check the thin layers of meat with the very tip of a [Thermapen Mk4](#). Verify temperatures in multiple areas of the burger since there are varying thicknesses throughout.
  1. The meat's lowest temperature should be **130-135°F** (54-57°C) for medium rare, and **160°F** (71°C) if you're using pre-ground beef.
11. Once the burgers have reached it pull temperature, remove from the cast iron skillet and allow to rest for about 5 minutes before assembling and serving.



**ThermoWorks**