

Featuring Tennessee Gourmet® Products

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Savory Stuffed Pork Burgers

1 pound ground pork	1 tsp. Tennessee Gourmet® Savory Pork Rub
1/3 cup plain bread crumbs	1/3 cup Sweetwater Valley, Smoked Hickory cheese, shredded
1 egg, beaten	

In a large mixing bowl, combine all ingredients (with the exception of the cheese) and mix thoroughly. Form into 8 patties, about 1-inch thick. Place 1 Tbsp. of cheese on 4 of the patties. Place the remaining 4 patties on top of the four with cheese. Squeeze the sides of each patty to secure the cheese within the burger. Refrigerate, covered, for one hour.

Cook patties over a medium hot direct grill, with grill top down, for about 8 minutes. Flip and cook another 6 minutes or until burgers reach an internal temperature of 160° F.

Note: *If preparing under the broiler, use a broiler pan, to allow excess grease to drain.*