

STUFZ **ULTIMATE** **Stuffed Burger System**

Cabrese Burger –

Serves 4

Makes 4 - 1/2Lb Burgers

Ingredients:

- 2 Lbs Ground chuck
- 2 Tomatoes sliced about ¼ inch thick
- 1 Cup shredded mozzarella cheese
- 2 TBSP dried basil
- 1/2 Cup bread crumbs Italian or plain
- 1 TBSP balsamic vinegar

Directions:

- Mix meat, bread crumbs together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Add tomatoes to the cavity amount to your liking
- Add cheese to cavity amount to your liking.
- Add a couple pinches of basil on top of the tomato and cheese.
- Drizzle on a little balsamic vinegar into cavity.
- Seal and remove burger.
- Cook covered 2-3 minutes on each side or until done. on grill / oven or stove top

STUFZ **ULTIMATE** **Stuffed Burger System**

Pizza Burger –

Serves 4

Makes 4 - 1/2Lb Burgers

Ingredients:

- 2 Lbs Ground chuck
- 1 Cup chopped pepperoni or pre packaged real pepperoni pieces
- 1 Cup shredded mozzarella cheese
- 1 Cup ham
- 1/2 Cup onion sliced
- 1/2 Cup bread crumbs Italian
- 1/2 Cup of pizza sauce

Directions:

- Mix meat, bread crumbs together in a bowl
- Sauté onion
- Place 5 ounce of meat mixture in Stufz and shape.
- Add pepperoni to the cavity amount to your liking
- Add cheese to cavity amount to your liking.
- Add onions to cavity amount to your liking
- Drizzle pizza sauce over toppings. Not too much to make soggy
- Seal and remove burger.
- Cook covered 2-3 minutes on each side or until done. on grill / oven or stove top

STUFZ **ULTIMATE** **Stuffed Burger System**

Mac Daddy Burger –

Serves 4

Makes 4 - 1/2Lb Burgers

Ingredients:

- 2 Lbs Ground chuck
- 1 Box of your favorite Mac and cheese or home made.
- 1/2 Cup shredded cheddar cheese
- 1/2 Cup bread crumbs Italian or plain
- 1 TBSP Worcestershire sauce

Directions:

- Mix meat, bread crumbs and Worcestershire sauce together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Add Mac and cheese to the cavity amount to your liking
- Sprinkle cheddar over top of Mac and cheese.
- Seal and remove burger.
- Cook covered 2-3 minutes on each side or until done. on grill / oven or stove top

STUFZ **ULTIMATE** **Stuffed Burger System**

Rodeo Burger –

Serves 4

Makes 4 - 1/2Lb Burgers

Ingredients:

- 2 Lbs Ground chuck
- 1 Cup chopped bacon or pre packaged real bacon pieces
- 1 Cup shredded cheddar cheese
- 1/2 Cup sweet baby rays BBQ sauce
- 1/2 Cup bread crumbs Italian or plain
- 1 TBSP Worcestershire sauce

Directions:

- Mix meat, bread crumbs and Worcestershire sauce together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Add bacon to the cavity amount to your liking
- Add cheese to cavity amount to your liking.
- Add 1 TBSP of BBQ sauce on top of bacon and cheese.
- Seal and remove burger.
- Cook covered 2-3 minutes on each side or until done. on grill / oven or stove top

STUFZ **ULTIMATE** **Stuffed Burger System**

Greek Burger –

Serves 4

Makes 4 - 1/2Lb Burgers

Ingredients:

- 2 Lbs Ground chuck
- 1 Cup sliced green olives
- 1 Cup feta cheese
- 1/2 Cup bread crumbs Italian or plain
- 1 TBSP Worcestershire sauce

Directions:

- Mix meat, bread crumbs and Worcestershire sauce together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Add green olives to the cavity amount to your liking
- Add cheese to cavity amount to your liking.
- Seal and remove burger.
- Cook covered 2-3 minutes on each side or until done. on grill / oven or stove top

STUFZ **ULTIMATE** **Stuffed Burger System**

Heater Burger –

Serves 4

Makes 4 - 1/2Lb Burgers

Ingredients:

- 2 Lbs Ground chuck
- 1 Cup sliced jalapenos
- 4 slices of pepper jack cheese
- 1/2 Cup bread crumbs Italian or plain
- 1 TBSP hot sauce

Directions:

- Mix meat, bread crumbs and hot sauce together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Add jalapeño slices to the cavity amount to your liking
- Break cheese to fit into cavity amount to your liking.
- Seal and remove burger.
- Cook covered 2-3 minutes on each side or until done. on grill / oven or stove top

STUFZ **ULTIMATE** **Stuffed Burger System**

BCB Chicken Burger –

Serves 4

Makes 4 - 1/2Lb Chicken Burgers

Ingredients:

- 2 Lbs Ground chicken
- 1 Cup chopped bacon or pre packaged real bacon pieces
- 1 Cup shredded cheddar cheese
- 1/2 Cup sweet baby rays BBQ sauce
- 1/2 Cup bread crumbs Italian or plain
- 1 TBSP Worcestershire sauce

Directions:

- Mix meat, bread crumbs and Worcestershire sauce together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Add bacon to the cavity amount to your liking
- Add cheese to cavity amount to your liking.
- Add 1 TBSP of BBQ sauce on top of bacon and cheese.
- Seal and remove burger.
- Cook to done on grill / oven or stove top

STUFZ **ULTIMATE** **Stuffed Burger System**

Cordon Bleu Burger –

Serves 4

Makes 4 - 1/2Lb Chicken Burgers

Ingredients:

- 2 Lbs Ground chicken
- 1 Cup chopped ham
- 1 Cup shredded Swiss cheese
- 1/2 Cup bread crumbs Italian
- 1 TBSP Worcestershire sauce

Directions:

- Mix meat, bread crumbs and Worcestershire sauce together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Add ham to the cavity amount to your liking
- Add cheese to cavity amount to your liking.
- Seal and remove burger.
- Cook to done on grill / oven or stove top

STUFZ **ULTIMATE** **Stuffed Burger System**

Broccoli Chicken Burger –

Serves 4

Makes 4 - 1/2Lb Chicken Burgers

Ingredients:

- 2 Lbs Ground chicken
- 1 Cup chopped broccoli
- 1 Cup shredded cheddar cheese
- 1/2 Cup bread crumbs Italian

Directions:

- Mix meat, bread crumbs together in a bowl
- Steam or boil broccoli
- Place 5 ounce of meat mixture in Stufz and shape.
- Add broccoli to the cavity amount to your liking
- Add cheese to cavity amount to your liking.
- Seal and remove burger.
- Cook to done on grill / oven or stove top.

STUFZ **ULTIMATE** **Stuffed Burger System**

Stuffed Chicken Burger –

Serves 4

Makes 4 - 1/2Lb Chicken Burgers

Ingredients:

- 2 Lbs Ground chicken
- 2 Cups stuffing
- 1/2 Cup chicken gravy
- 1/2 Cup bread crumbs Italian

Directions:

- Mix meat, bread crumbs together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Add stuffing to the cavity amount to your liking
- Pour 1-1 ½ TBSP of gravy over stuffing.
- Seal and remove burger.
- Cook to done on grill / oven or stove top.
- Add bun or pour more gravy over top when done.

STUFZ **ULTIMATE** **Stuffed Burger System**

Parm. Chicken Burger –

Serves 4

Makes 4 - 1/2Lb Chicken Burgers

Ingredients:

- 2 Lbs Ground chicken
- 1 Cup mozzarella cheese
- 1/2 Cup your favorite spaghetti sauce
- 1/2 Cup bread crumbs Italian

Directions:

- Mix meat, bread crumbs together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Fill cavity with cheese.
- Pour 1 TBSP of sauce over cheese.
- Seal and remove burger.
- Cook to done on grill / oven or stove top.
- Add bun or pour more sauce over top when done.

STUFZ **ULTIMATE** **Stuffed Burger System**

Turkey Day Burger –

Serves 4

Makes 4 - 1/2Lb Turkey Burgers

Ingredients:

- 2 Lbs Ground turkey
- 2 Cups stuffing
- 1/2 Cup turkey gravy
- 1/2 Cup bread crumbs

Directions:

- Mix meat, bread crumbs together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Add stuffing to the cavity amount to your liking
- Pour 1-1 ½ TBSP of gravy over stuffing.
- Seal and remove burger.
- Cook to done on grill / oven or stove top.
- Add bun or pour more gravy over top when done.

STUFZ **ULTIMATE** **Stuffed Burger System**

Sheppard's Pie Burger –

Serves 4

Makes 4 - 1/2Lb Turkey Burgers

Ingredients:

- 2 Lbs Ground turkey
- 2 Cups mashed potatoes
- ½ Cup frozen peas
- 1/2 Cup turkey gravy
- 1/2 Cup bread crumbs

Directions:

- Mix meat, bread crumbs together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Cook peas
- Mix mashed potatoes and peas fill cavity amount to your liking
- Pour 1-1 ½ TBSP of gravy potato mixture.
- Seal or leave top off for open face. Remove burger.
- Cook to done on grill / oven or stove top.
- Add bun or pour more gravy over top when done.

STUFZ **ULTIMATE** **Stuffed Burger System**

Healthy Burger –

Serves 4

Makes 4 - 1/2Lb Turkey Burgers

Ingredients:

- 2 Lbs Ground turkey
- 2 Cups spinach
- 1 Cup feta cheese
- 1/2 Cup bread crumbs

Directions:

- Mix meat, bread crumbs together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Add spinach to the cavity amount to your liking
- Add feta cheese the cavity amount to your liking.
- Seal and remove burger.
- Cook to done on grill / oven or stove top.
- Add bun or eat without.

STUFZ **ULTIMATE** **Stuffed Burger System**

Monte Cristo Burger –

Serves 4

Makes 4 - 1/2Lb Turkey Burgers

Ingredients:

- 2 Lbs Ground turkey
- 1 Cup diced ham
- 1 Cup cheddar cheese
- 1 Cup Swiss cheese
- 1/2 Cup bread crumbs

Directions:

- Mix meat, bread crumbs together in a bowl
- Place 5 ounce of meat mixture in Stufz and shape.
- Layer ham and cheeses in cavity amount per to your liking.
- Cook to done on grill / oven or stove top.
- Add bun or pour more gravy over top when done.

