



# Juicy Lucy Hamburger

A delicious hamburger stuffed with molten, bubbly, waterfalling cheese, all piled on a buttery toasted bun with all the fixings. The BEST.

Active Time  
30 mins

Total Time  
50 mins

Yield  
Serves 4

Created by **Sheetal**  
11 recipes



## How to Make It

- 1. STEP**  
Mix the spices into the ground beef (I just mix by hand). Divide the beef into 6 even sections.
- 2. STEP**  
Form each section into two thin patties (a smaller top patty, and a larger bottom patty). Place 1-2 folded pieces of cheese on the bottom patty, and place the smaller top patty over it, pinching up the edges to seal.
- 3. STEP**  
Grill or pan fry for about 5 minutes on medium heat, or until cooked to your desired doneness and cheese is melted. We usually sacrifice one Juicy Lucy and cut into it to test the doneness of both the beef and cheese.
- 4. STEP**  
Let the Juicy Lucys rest for a minute or two. This is essential, otherwise the cheese will be so hot that it will literally come exploding out all over the place. I'm very serious. Serve on buns with your favorite toppings!

## Ingredients

- 2 lbs. ground beef
- 2 tablespoons burger seasoning
- 6-12 slices American cheese
- 6 brioche buns
- Toppings: Lettuce, tomato, onion, pickles
- Sauces: Ketchup, mustard, mayo

## Comments

**Ritu Aggarwal**  
12 days ago  
★★★★☆  
Best recipe website for making yummy and good food in home.

**Sheetal Mitha**  
2 days ago  
Awesome and easy recipe methods for cooking something new at home.

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Juicy Lucy Hamburger



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Malai Kofta



Mix Veg Sabji



Kadhai Paneer