



Stuffed Mozzarella Burgers

INGREDIENTS:

2 pounds ground beef

1 tsp salt

1/2 tsp freshly ground black pepper to taste

4 tbsp milk

3 tbsp Panko bread crumbs

Fresh Mozzarella

TILLIES ROASTED RED PEPPER & GARLIC DRESSING

Fresh hamburger buns from your local bakery

DIRECTIONS:

1. Preheat the grill.
2. In a small bowl, mix the milk and Panko bread crumbs, let sit for few minutes to soften.
3. In larger bowl, mix ground beef, breadcrumb mixture, salt and pepper.
4. Form 4 (3-ounce) patties by using a scoop. Push them down and make little indentations in the middle to hold the flavors. Place a chunk of mozzarella and drizzle some Tillie's Gourmet Dressing on top of the mozzarella. Add a good twist of black pepper. Take another 3-ounce scoop of meat, make it flat in your hand and place right on top of the other half.
5. Use your fingers and just seal the 2 patties around the edges and refrigerate until you are ready to grill.
6. Spread top of bun with Tillie's Gourmet Dressing. Place the burger in the bun, and top with your favorite condiments.

**You may also want to offer some extra dressing for dipping!!