

## Brie Stuffed Hamburgers for ~6

### Ingredients:

½ pound Meat (your preference/ ask local butcher)

6 Large Potatoes

½ cup Mayonnaise

2 tablespoon Sriracha

4 oz Brie Cheese

½ cup Canola Oil

1 Large Vidalia onion

Paprika to taste

Salt & Pepper to taste

### Steps:

#### Potatoes:

1. Slice potatoes into wedges
2. Boil until tender (around 20 minutes)
3. Toss in a mixing bowl with paprika, salt and pepper, and canola oil
4. Place potatoes on Remy Oliver BBQ grill basket for approximately 20 minutes until crispy.

#### Spicy Mayo:

5. In small bowl mix mayonnaise and Sriracha.
6. Taste and add more Sriracha for desired spiciness.

#### Burgers:

1. Cut meat into pieces
2. Secure meat grinder to counter top , add chunks and grind
3. In a mixing bowl, add meat and season to taste (salt, pepper)
4. Fill hamburger press halfway with meat, spread brie across center and cover with another layer of meat.
5. Cook burgers on pre-heated grill about 5 to 6 minutes per side for medium. Cook to desired doneness. Remove from grill and let sit 5 minutes.

### Caramelized Onions:

1. Heat canola oil in large pan over medium/ low heat.
2. Once hot, add onions
3. Cook slowly, stirring frequently until caramel brown color and soft (about 15-20 minutes)