

Cream Cheese Stuffed Garlic Burgers

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Ingredients:

2 lbs hamburger meat
10 tablespoons instant minced garlic
1/2 teaspoon salt
1/4 teaspoon ground pepper
6 ounces cream cheese with garlic and herbs

Directions:

- 1 Put hamburger meat in a bowl and add garlic, salt and pepper.
- 2 Mix together with your hands until just blended.
- 3 Make 12 patties no more than 1 inch thick.
- 4 Spread cream cheese in the center of 6 patties, approximately 1 oz. per patty. (Don't spread all the way to the edge).
- 5 Put remaining patties on top of the cream cheese and seal the ends all the way around with your fingers. (Don't pinch too hard or the ends will be too thin).
- 6 Grill on high to your desired taste. (About 8-10 minutes).
- 7 **Note:** It takes a little longer than normal for the meat to cook inside because of the cream cheese.

[Michelle Organa](#) writes on Mangalorean Recipes Group, "I got this recipe from a grilling cookbook. I thought I was in burger heaven when I took a bite of this hamburger. The cream cheese just seeps out of these garlic burgers. Mmmm... their good! "

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