

Mozzarella Stuffed Italian Hamburger

When it comes to a great lunch, the American side of me enjoys a great hamburger; the Italian side enjoys a meatball sub. One day I got to thinking that there had to be a way to combine the two. That's when I came up with my mozzarella stuffed Italian hamburger.

Ingredients

1 lb 80% lean Ground Beef
1 ½ TBS Chopped Fresh Parsley
¼ tsp Garlic Powder
¼ tsp Kosher Salt
5 grinds of Black Pepper
2 oz Mozzarella
Salt & Pepper (to taste)
1/2 C Marinara Sauce
Red Pepper Flakes (optional)
4 Kaiser Rolls



In a medium bowl mix the ground beef with the chopped fresh parsley, the ¼ teaspoon of garlic powder, ¼ teaspoon of kosher salt and the 5 grinds of black pepper. Do not over mix or the hamburger will get tough.

Divide the meat mixture into 8 equal parts. Use the bottom of a bowl to flatten out the beef mixture into patties (see photo). Divide the mozzarella into four ½ oz pieces. Place a slice of mozzarella on a patty. Place a second patty on top of the first and crimp the edges of the two patties to entomb the mozzarella in the middle. Salt and pepper the tops of the completed hamburgers.

Heat the marinara sauce.

Grill or fry the hamburgers until cooked as desired.

Place the cooked hamburgers on sliced Kaiser rolls and top each with 2 tablespoons of

marinara sauce. Optionally you can sprinkle some red pepper flakes on top of the marinara. Have plenty of napkins available when you eat these burgers.

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