

by Nadja DeChevalier

## Stuffed Double Cheeseburgers

(taken from "Woman's World" magazine, August 9, 2010)

(When I spotted this recipe, I had to think of Lt. Cmdr. Lobren, and couldn't resist making a copy.)

### INGREDIENTS:

12 slices sharp Cheddar cheese, 9 oz.  
1 ½ lbs. ground beef (or other meat)  
1/3 cup chili sauce  
1 tbsp Montreal steak seasoning  
2 tsp onion powder  
6 hamburger buns

### PREPARATION:

- (1) Prepare grill for direct-heat cooking. Fold each of 6 slices of cheese into quarters; reserve.
- (2) Gently mix together beef, chili sauce, seasoning, and onion powder; divide into 12 portions. Shape each portion into 4"-wide patties. Place one folded piece of cheese in the center of a patty, then top with another patty; pinch edges together to seal. Repeat with remaining patties and folded cheese.
- (3) Grill burgers, turning once, until no longer pink near the cheese centers, 4-5 minutes per side. Top each with a slice of remaining cheese; cook until cheese is melted, about 1 minute.

**Serve** on buns with the fixings you like best.

## Spicy Cheddar Corn Muffins

(taken from "Relish" magazine, March 2012)

### INGREDIENTS:

1 ¼ cups yellow cornmeal  
¾ cup all-purpose flour  
2 tbsp sugar  
1 tsp baking powder  
½ tsp baking soda  
1 tsp salt  
½ tsp cayenne pepper  
1 cup buttermilk  
1 egg  
6 tbsp unsalted butter, melted  
1 ½ cups grated aged Cheddar, divided  
1 cup fresh corn kernels

### PREPARATION:

- (1) Preheat oven to 425°F. Butter 12 standard muffin cups.
- (2) Combine cornmeal, flour, sugar, baking powder, baking soda, salt and cayenne pepper in a

- bowl. Whisk together buttermilk, egg and butter in a separate bowl. Add buttermilk mixture to the cornmeal mixture and stir just until combined. Gently fold in 1 cup cheese and corn kernels.
- (3) Divide batter evenly among the muffin cups. Sprinkle tops with the remaining ½ cup cheese. Bake 15-17 minutes, until golden and a wooden pick inserted into the center comes out clean. Remove muffins from the tins and cool at least 5 minutes before serving.

Makes 12 muffins.

## Charlie Brown's Cheese Cracklins

(taken from "Relish" magazine, March 2012)

### INGREDIENTS:

1 cup Cheddar cheese, grated  
½ cup all-purpose flour  
2 tbsp butter, softened  
Water

### PREPARATION:

- (1) Preheat oven to 400°F.
- (2) Mix cheese, flour and butter in a large bowl with your fingertips. Add just enough water to make a stiff dough. Don't over mix. Roll dough into small (¾ -inch) balls.
- (3) Place on a greased cookie sheet and bake about 15 minutes, until lightly browned.

**Makes** about 20.

*Guten Appetit!!*

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