

# Jermaine's Stuffed Burgers

## Ingredients

Ground Beef  
1 white onion  
1 carton of mushrooms  
1 jar of jalapeños  
4 strips of bacon  
4 cheese singles

## Seasonings

Salt  
Lemon Pepper  
Garlic Powder  
Onion Powder  
Cajun Seasoning  
Olive Oil

## Utilities

Pan  
Bowl  
Cutting Board  
Knife  
Spatula



## Steps

Dice the mushrooms and jalapeños, and cut the onion into rings.

Sauté the mushrooms, jalapeños, and onions in olive oil.

In a bowl, mix the ground beef with the seasonings and then form patties.

Stuff the patties with cheese and the sautéed mushrooms, jalapeños and onions.

Cook the burgers on a medium heat until medium rare or well done – your preference.

Cook the bacon in the pan or in the microwave.

Optional: Serve with French fries.

Consider cooking more patties and storing in the fridge. Reheat the next day for another meal!