Juicy Lucy Wannabe Burger

Makes 4 burgers

FOR THE PATTY -
6 slices of American cheese (or any cheese you prefer)
1 pound (500 grams) ground beef
Salt & Pepper

Place the cheese slices on top of each other and cut into 4 even squares. Set aside.

Season the beef in a bowl, with salt and pepper, and mix in well. You can add other things if you want — garlic, onion, Worcestershire sauce, etc. I am keeping it simple.

Divide the beef into 4 equal size balls.

Divide each ball in 2. Flatten one of the halves until it is even and not too thick — about 1/4th inch.

Place the cheese in the middle of the flattened beef.

Flatten the other half in the same manner and place it on top of the cheese. Seal the edges well by pressing them together so that the cheese does not seep out.

Place the patties on a plate and cover with plastic film. Refrigerate for 30 minutes.

FOR THE SAUCE -
2 tablespoon mayo
2 teaspoon mustard
2 teaspoon ketchup
1 teaspoon prepared horseradish

Mix all the ingredients and set aside.

FOR THE BURGER -
4 buns
Softened butter
Oil for skillet
Toppings of choice — I used only pickle slices but you can top with lettuce, tomato, onion or anything you prefer

Heat a skillet until hot. Reduce the temperature to medium heat.

Butter each side of the rolls and place, buttered side down, onto the skillet.
Grill until the buns are browned, about 5 minutes.

Set the grilled buns aside.

Heat the skillet again. When it is hot, reduce the temp to medium and coat it lightly with the oil.

Place the patties on the skillet and allow to sear for 4 to 5 minutes. When you notice that the sides of the patty are about half way cooked — they should no longer be red — and you can easily slide your spatula underneath, flip it.

Gently press down with the spatula and sear the other side. Flip it a couple more times until you see it is no longer raw.

Smear the buns with the sauce on both sides.

Place the cooked patty on top of the bottom piece. Top with your favorite toppings. Cover and enjoy!