

INGREDIENTS FOR 4 SERVINGS

- 2 Pounds Lean Ground Beef
- 4 Ounces Bleu Cheese Crumbles
- 2 Tablespoons Black & Bleu Spice Rub
- 2 Teaspoons Onion Powder
- 2 Teaspoons Garlic Powder
- 1 Tablespoon Worcestershire Sauce
- Salt & Pepper, to taste
- Additional Optional Toppings:
- Crisp Bacon
- Bleu Cheese Crumbles
- Bibb Lettuce
- Tomato Slices
- Red Onion Slices

PREPARATION

Preheat grill to medium-high.

In a medium bowl, add the ground beef, bleu cheese crumbles, Black & Bleu, onion powder, garlic powder, Worcestershire sauce, salt and pepper. Mix by hand just until combined. Form into 4 patties and dust with more Black & Bleu, if desired. In a small bowl, combine mayonnaise and Black & Bleu, set aside.

Place on the hot grill. Turning every few minutes to prevent burning.

Grill for 3-4 minutes per side, or until done to your liking. Serve immediately with toppings and mayo mixture.



Syrah



Porter

Black & Bleu Mayo:

½ Cup Mayonnaise

2 Tablespoons Black & Bleu Spice Rub

