STUFFED BUFFALO BURGER

- 1/2 cup any flavor Frank's RedHot® Buffalo Wings Sauce, divided
- 1/4 cup ranch dressing
- 1 1/2 lbs Ground beef, 80% lean
- Salt and pepper to taste
- 6 Tbsp Bleu cheese crumbled
- 6 each Kaiser or hamburger rolls, split, toasted
- 1 each Beefsteak tomato, sliced

1. Combine 1/4 cup Buffalo Wings Sauce and salad dressing. Set aside.
2. Gently mix ground beef, salt, pepper and remaining 1/4 cup Frank's RedHot Wings Sauce. Divide mixture into 6 equal mounds.
3. Press a small well in the center of each beef mound. Place 1 tablespoon cheese in well, wrap beef around cheese, pinching to seal. Flatten slightly to form burger patty.
4. Grill burgers to desired doneness. Spoon Buffalo Dressing on each bottom bun. Top each with burger, tomato slice, and top of bun.

ADDITIONAL INFORMATION

Ingredients	1 1/2 lbs Ground beef, 80% lean, 1 each Beefsteak tomato, sliced, 1/2 cup any flavor Frank's RedHot® Buffalo Wings Sauce, divided, 1/4 cup Ranch dressing, 6 each Kaiser or hamburger rolls, split, toasted, 6 Tbsp Bleu cheese crumbled, Salt and pepper to taste
Course	Dinner, Entrees, Lunch
Cuisine	American, BBQ
Category	Burgers
Serving Size	6