

## Roasted Garlic Burgers with Roquefort Filling

### Ingredients:

1 1/2 pound ground beef  
1 whole bulb of garlic (roasted – instructions below)  
2 oz. Roquefort cheese  
2 oz. unsalted butter  
1 tablespoon chives, chopped  
2 teaspoons olive oil  
2 teaspoons of freshly ground black pepper  
4 burger buns, toasted

### Preparation:

#### To roast garlic:

Preheat your oven to 350 degrees.

Take just the loose outer layer of papery skin off the whole garlic bulb and cut off about 1/4 inch from the top of the bulb (where the stem is, not the roots) so you can see the cloves.

Put the garlic bulb (cut side up) on a piece of foil big enough to wrap it with, and drizzle the olive oil all over the top and sides of the bulb, then wrap the foil up around the garlic bulb loosely, so the garlic bulb is somewhat loose inside of the foil.

Place on a baking sheet and cook in the preheated oven for 25 to 30 minutes, depending on the size. Remove from foil when cooled, squeeze slightly to release cloves from bulb and drop them in a bowl. Mash the roasted garlic with a fork, add a drizzle of olive oil, mash again and set aside.

#### To make burgers:

In a small bowl, mash with a fork the Roquefort cheese, butter, and chives.

In a large bowl, put the beef along with 3 teaspoons of the roasted garlic, and a dash of salt; make 4 patties out of the beef mixture, about 1 inch thick.

Divide the Roquefort/butter mixture into 4 equal parts, and roll each part into balls.

Form a 'pool' in the middle of each burger by pressing down and spreading out the beef with your thumb or a spoon; set a Roquefort cheese ball on each indentation, then push beef back over the ball until the burger is sealed again.

Pepper each patty, heat up the grill or a grill pan.

Cook patties until done to your liking.