**Applewood Smoked Bacon Cheese Stuffed Burgers**

**Serves: 4**

**Ingredients:**   
8 ounces KRAFT ALL NATURAL CHEESE   
1 1/2 tablespoons Worcestershire sauce   
4 cloves garlic, smashed   
1/4 bottle of beer   
2 teaspoons Cajun Seasoning  
1 1/2 pound ground beef 80/20   
1/3 cup mayo   
8 strips crisp cooked applewood smoked bacon, crumbled   
4 French bread style rolls   
4 slices fresh tomatoes

Cube the cheese. Place cubes in food processor and process until smooth. Add Worcestershire and garlic. Process until blended. Add the beer, a small amount at a time, until mixture is of spreading consistency. Stir in 1 teaspoon Cajun seasoning and cooked bacon. Pulse food processor for an additional 10 seconds. Form ground beef into 8 very thin patties. Place two ounces of beer cheese in the middle of 4 patties. Sprinkle Remainer seasoning on top of burgers. Use fingers to spread and flatten cheese. Top with 4 remaining burgers and seal so that the cheese is encased. Grill on high heat for 4 1/2 minutes per side. Place on rolls, top with mayo and tomatoes. If baking, preheat oven to 350 degrees, place burger patties onto a greased cookie sheet and bake for 15 minutes or until desired degree of doneness is achieeved