

## Skillet Blue Cheese Goat Burgers

By Cat Ellison

Goat burgers are great on the grill! This is what I do on the days when it is too hot, cold, rainy, or late to fire up the grill.

Serves 2

### Ingredients:

1lb ground goat  
2 hamburger Buns (preferably whole wheat)  
4 oz crumbled blue cheese  
1/2 Onion, sliced into rounds  
1 tsp Olive oil  
Tabasco (about 4 drops)  
A pinch of salt  
Ten grinds of pepper  
Condiments, as desired

### Cooking Utensils:

1 skillet with lid  
1 spatula

Mix goat, Tabasco, salt and pepper together in bowl. Form into two equal patties.

Pour olive oil into skillet, then spread around the bottom of the skillet with spatula. Add patties. Cook on medium high with the lid closed for approximately ten minutes, turning once. Remove lid and cook patties on high for five minutes, or until sufficiently browned, turning occasionally so browning is even on both sides. Turn heat down to medium. Place two oz crumbled goat cheese on each patty and add onions to the skillet. Cover and cook until cheese is melted and onions are soft (approximately five minutes).

Remove patties and onion from skillet. Place hamburger buns on skillet, flat sides down, and cook until grilled (approximately 3 minutes).

Dress patties with onions and other condiments and enjoy!