
MINI BUFFALO BURGERS

1 pound ground buffalo
1/2 cup finely diced red onion
3/4 cup finely shredded sharp white Cheddar cheese
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
4 cups baby arugula
1 teaspoon Dijon mustard
8 small dinner rolls

Move the oven rack to a position about 5 inches from the broiler. Preheat the broiler. Combine the buffalo, onion, cheese, salt, and pepper. Divide the meat into 8 portions and shape into patties that are about 1 inch thick. Place the patties on a broiler pan and broil for 3 1/2 minutes. Flip the burgers and broil for 1 1/2 minutes more, or until they are browned and sizzling. Toss the arugula with the Dijon mustard. Top the burgers with the arugula and serve in dinner rolls.

Serves 8