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# MINI BUFFALO CHEESEBURGERS

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1 lb. ground buffalo  
1/2 cup finely diced red onion  
3/4 cup finely shredded white cheddar cheese  
1/2 teaspoon salt  
1/4 teaspoon pepper  
5 oz. bag baby arugula, about 6 cups  
1 teaspoon Dijon mustard  
8 small dinner rolls

Preheat broiler.

Combine buffalo, onion, cheese, salt and pepper. Divide meat into 8 portions and shape into patties about 1-inch thick. Place patties on a broiler pan.

Broil burgers on high for 3 1/2 minutes. Flip burgers and broil for 1 1/2 minutes or until browned and sizzling.

Toss arugula with Dijon mustard.

Top burgers with arugula and serve in dinner rolls.

Makes 8 burgers.

To Make Ahead:

Broil burgers, 3 minutes on one side and 1 minute on other side, up to 1 day in advance. Reheat by baking at 325° for 3 to 5 minutes.