



CHICKEN BURGER RECIPE

THESE JUICY CHICKEN BURGERS COMBINE GROUND CHICKEN, RED ONION, GREEN PEPPER, PANKO, MAYONNAISE, WORCESTERSHIRE SAUCE, MAPLE SMOKED SEA SALT, AND MAPLE SMOKED PEPPERCORN FOR AN EASY HOMEMADE BURGER THAT'S PERFECT FOR THE GRILL OR SMOKER.



INGREDIENTS

- 2 LBS GROUND CHICKEN
- ½ RED ONION, FINELY DICED
- ½ GREEN BELL PEPPER, FINELY DICED
- ¾ CUP PANKO BREADCRUMBS
- 2 TBSP MAYONNAISE
- 1 TBSP WORCESTERSHIRE SAUCE
- 1 TBSP MAPLE SMOKED SEA SALT
- 1 TBSP MAPLE SMOKED PEPPERCORN, FRESHLY GROUND
- 1½ TSP GARLIC POWDER
- 1 TSP BROWN SUGAR
- BRIOCHE BUNS, FOR SERVING
- DESIRED BURGER TOPPINGS

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- MAPLE SMOKED SEA SALT
- MAPLE SMOKED PEPPERCORN

WHAT TO SERVE WITH

- COWBOY POTATOES
- GARLIC PARMESAN ROASTED POTATOES
- GRILLED CORN ON THE COB
- FRENCH FRIES OR POTATO WEDGES
- COLESLAW
- A SIMPLE GARDEN SALAD

				
PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	DIFFICULTY
15 MIN	12-18 MIN	30 MIN	6	EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1 — PREPARE THE VEGETABLES

- FINELY DICE THE RED ONION AND GREEN BELL PEPPER. KEEPING THE PIECES RELATIVELY SMALL HELPS DISTRIBUTE THEM EVENLY THROUGHOUT THE BURGERS AND MAKES THE PATTIES EASIER TO FORM.

STEP 2 — COMBINE THE INGREDIENTS

- PLACE THE GROUND CHICKEN INTO A LARGE MIXING BOWL.
- ADD THE DICED RED ONION, GREEN BELL PEPPER, PANKO BREADCRUMBS, MAYONNAISE, WORCESTERSHIRE SAUCE, MAPLE SMOKED SEA SALT, FRESHLY GROUND MAPLE SMOKED PEPPERCORN, GARLIC POWDER, AND BROWN SUGAR.
- MIX THOROUGHLY UNTIL EVERYTHING IS EVENLY DISTRIBUTED.

STEP 3 — FORM THE PATTIES

- DIVIDE THE CHICKEN MIXTURE INTO YOUR DESIRED PORTIONS AND FORM INTO PATTIES.
- SMOKEHOUSE TIP: DON'T MAKE THE PATTIES TOO THIN. GROUND CHICKEN WILL SHRINK AS IT COOKS, SO SLIGHTLY THICKER PATTIES TEND TO PRODUCE A BETTER FINISHED CHICKEN BURGER.

STEP 4 — COOK

- COOK THE CHICKEN BURGERS ON A PREHEATED GRILL OR SMOKER.
- COOKING TIME WILL VARY DEPENDING ON THE THICKNESS OF THE PATTIES AND THE TEMPERATURE OF YOUR GRILL OR SMOKER, SO USE TEMPERATURE RATHER THAN TIME ALONE TO DETERMINE DONENESS.
- CHICKEN BURGERS MUST REACH AN INTERNAL TEMPERATURE OF 165°F.



CHICKEN BURGER RECIPE CONT'D

STEP 5 — BUILD YOUR BURGER

- PLACE THE COOKED CHICKEN BURGER ON A BRIOCHE BUN AND ADD YOUR FAVORITE TOPPINGS.
 - FOR AN ESPECIALLY GOOD COMBINATION, FINISH IT WITH OUR HOMEMADE BURGER SAUCE.
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🔥 SMOKEHOUSE KITCHEN TIPS:

- KEEP THEM THICK. THIN CHICKEN PATTIES CAN SHRINK CONSIDERABLY AND ARE EASIER TO OVERCOOK.
- FINELY DICE THE VEGETABLES. LARGE PIECES OF ONION OR PEPPER CAN MAKE THE PATTIES HARDER TO HOLD TOGETHER.
- USE A THERMOMETER. GROUND CHICKEN NEEDS TO REACH 165°F, BUT CONTINUING TO COOK WELL BEYOND THAT TEMPERATURE CAN DRY OUT YOUR BURGERS.
- DON'T PRESS THE BURGERS WHILE COOKING. LET THE HEAT DO THE WORK RATHER THAN PRESSING MOISTURE OUT OF THE PATTIES.
- TRY THE SMOKER. IF YOU ALREADY HAVE THE SMOKER RUNNING, CHICKEN BURGERS ARE AN EXCELLENT CANDIDATE FOR IT. THE MILD CHICKEN PICKS UP SMOKE PARTICULARLY WELL.
- TOAST THE BRIOCHE BUNS. A LIGHTLY TOASTED BUN ADDS TEXTURE AND HELPS KEEP THE SAUCE FROM IMMEDIATELY SOAKING INTO THE BREAD.