



HAMBURGER RECIPE

LEARN HOW TO MAKE JUICY, FLAVORFUL HOMEMADE HAMBURGERS USING A SIMPLE HANDCRAFTED BURGER SEASONING BLEND. PERFECT FOR BACKYARD GRILLING, FAMILY COOKOUTS, AND WEEKNIGHT DINNERS.



				
PREP TIME 10 MIN	COOK TIME 10-15 MIN	TOTAL TIME 20-25 MIN	SERVINGS 4	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1

- COMBINE ALL SEASONING INGREDIENTS IN A SMALL BOWL AND MIX WELL.

STEP 2

- FORM THE GROUND BEEF INTO EVENLY SIZED HAMBURGER PATTIES.

STEP 3

- GENEROUSLY SEASON BOTH SIDES OF EACH BURGER WITH THE SEASONING BLEND.
- RESERVE A SMALL AMOUNT FOR SEASONING DURING COOKING.

STEP 4

- PREHEAT YOUR GRILL TO MEDIUM-HIGH HEAT.
- COOK BURGERS APPROXIMATELY 4-6 MINUTES PER SIDE, DEPENDING ON THICKNESS AND YOUR PREFERRED DONENESS.

STEP 5

- ADD CHEESE DURING THE FINAL MINUTE IF DESIRED.
- SERVE ON TOASTED BUNS WITH YOUR FAVORITE TOPPINGS.



SMOKEHOUSE KITCHEN TIPS:

- START WITH 80/20 GROUND BEEF FOR THE JUICIEST BURGERS.
- DON'T OVERWORK THE MEAT WHEN FORMING PATTIES.
- PRESS A SMALL THUMBPRINT INTO THE CENTER OF EACH BURGER TO HELP IT COOK EVENLY.
- LET BURGERS REST FOR 3-5 MINUTES BEFORE SERVING.

WHAT TO SERVE WITH

- HOMEMADE STEAK FRIES
- COWBOY POTATOES
- BAKED MAC & CHEESE
- GRILLED CORN ON THE COB

RECIPE VARIATIONS

- SMASH BURGERS
- TURKEY BURGERS
- VEGGIE BURGERS
- SLIDERS
- STUFFED BURGERS

INGREDIENTS

BURGER SEASONING

- ½ TSP MESQUITE SMOKED PAPRIKA
- ½ TSP ONION POWDER
- ½ TSP GARLIC POWDER
- ¼ TSP MAPLE SMOKED BOURBON PEPPERCORN
- ⅛ TSP MAPLE SMOKED CAYENNE PEPPER
- ½ TSP WHISKEY SMOKED SEA SALT
- 2 TBSP BROWN SUGAR

FOR THE BURGERS

- 1½-2 LBS GROUND BEEF (80/20 RECOMMENDED)
- HAMBURGER BUNS
- CHEESE (OPTIONAL)
- FAVORITE TOPPINGS

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- WHISKEY SMOKED SEA SALT
- MESQUITE SMOKED PAPRIKA
- MAPLE SMOKED BOURBON PEPPERCORN
- MAPLE SMOKED CAYENNE PEPPER