



# SMOKY STEAKHOUSE BURGER

2 lbs. (.907 kg) ground beef

2 Tbsp. **Hot Pepper Bacon Jam**

1 Tbsp. **Signature Steakhouse Rub & Seasoning**

2 tsp. **Onion, Garlic & Herb Seasoning**

¼ cup mayonnaise

Cheddar cheese slices (optional)

Burger buns, toasted

Your favourite burger toppings

In a large bowl, combine ground beef, **Hot Pepper Bacon Jam**, seasonings and mayonnaise. Mix until combined and refrigerate for 1 hour or longer to let the flavours blend. Form into 6-8 burger patties.

Preheat your grill to medium-high heat. Place patties on the grill. Grill, turning once until internal temperature reaches 165°F on an instant-read food thermometer, about 8-10 minutes. Top with cheese, if so desired and serve on toasted buns with your favourite toppings.



- **Hot Pepper Bacon Jam**
- **Signature Steakhouse Rub & Seasoning**

- **Onion, Garlic & Herb Seasoning**