

Best Ever Burgers

Ingredients:

- 1 Lb Ground Meat of your choice
- Cajun Sprinkle
- Meat thermometer of choice (preferably digital)

Instructions:

- 1.) Form burger patties out of meat using desired method. For small buns use 4 oz. per patty, for larger buns use 6 oz. Be sure to press your thumb in the middle of the patty to prevent it from swelling up.
- 2.) Sprinkle Cajun Sprinkle liberally all over both sides of burger patties.
- 3.) Cook using desired method at 350°F until the center of the burger reaches an internal temperature of 170°F for well done, 160°F-165°F for medium.

Far Out Foodz Recommended Cooking Method

We recommend the smoky indirect heat of a Weber kettle charcoal grill, or a cast iron skillet on the stove top.

Enjoy!



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