



Grilled Pepper Burgers

Directions

Ingredients

- 3 lbs ground chuck beef of choice
- 1/2 cup freshly ground pepper
- 2 tablespoons kosher salt
- 9 brioche hamburger buns
- 4 tablespoons butter melted
- 9 slices sharp cheddar cheese
- 2 tomatoes sliced
- homemade refrigerator pickles
- 1 large Vidalia onion sliced thin

Form the beef into nine 1 ½ inch patties, making slight indentations in the center of each patty. Coat the beef in the cracked black pepper. This will work as a sear or blackening seasoning. Add salt to taste preferences.

Brush the melted butter on the inside and outsides of each bun. Heat a grill pan or large skillet — I use a cast-iron skillet — over medium heat. Place the buns cut side down on the grill or skillet and cook for about one minute. Turn the buns over for about 30 seconds and move to a plate or cutting board, cut side up.

Place the burgers on a hot grill or in the same heated pan as the buns and cook over high heat. Allow to cook for about one minute, then reduce the temperature to medium or shift burgers off direct heat on grill.

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Allow the burgers to continue cooking for about four minutes.

Flip the burgers over and place a slice of cheddar cheese on top of the patty and cook for another four minutes.

When the cheddar has melted, remove the patties to a cooling rack.

Choose the condiments from the ingredients list above and build your burger accordingly.

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