

MORTON & BASSETT SPICES®

M&B Smashburgers



- 1 pound ground beef
- ¼ teaspoon Morton & Bassett Steak Rub
- ½ teaspoon Morton & Bassett Chili Powder
- ½ teaspoon Morton & Bassett Onion Powder
- ¼ teaspoon Morton & Bassett Smoked Paprika
- 2 tablespoons avocado oil
- 4 slices American cheese
- ⅓ cup mayo
- 3 tablespoons ketchup
- 1 tablespoon mustard
- 2 tablespoons sweet relish
- ½ teaspoon Worcestershire sauce
- 4 burger buns
- ½ red onion, sliced
- 1 head of lettuce
- 1 tomato, sliced

In a mixing bowl, combine M&B Onion Powder, M&B Steak Rub, M&B Chili Powder, and M&B Smoked Paprika with ground beef. Thoroughly mix until all the spices are combined. To make the patties, split the ground beef into four equal parts. Roll into small balls, about 1.5-2 inches in diameter. Set on parchment paper. Using a second sheet of parchment paper on top of the beef, use a spatula or bottom of a glass to flatten balls into thin patties. Heat avocado oil in a pan until hot and sizzling, then add patties. Cook for 4-5 minutes on medium high heat, flip, and cook for another 2-3, or until you've reached your preferred doneness. Top each patty with a slice of American cheese while still cooking. Remove from heat. Combine mayo, relish, ketchup, mustard, and Worcestershire sauce in a small bowl to make burger sauce. Add a generous serving on each bottom bun. Set burger patty on bottom bun, followed by red onion, tomato, lettuce, and top bun.

Servings: 4 | Time: 25 minutes



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