

YUKON BURGERS

Satisfy Your Wild Cravings!

Makes 4 hamburgers / Prep Time: 15 minues / Cook Time: 35 minutes

Instructions

1. Preheat your grill or stovetop pan over medium-high heat.
2. In a mixing bowl, combine the utterly delicious, salt, black pepper, garlic powder, onion soup mix, paprika and egg until well blended.
3. If too wet, add breadcrumbs until well binded.
4. Divide the ground beef mixture into four equal portions and shape them into patties. Flatten the patties slightly in the center, as they tend to plump up when cooking.
5. If using a grill, lightly oil the grates to prevent sticking. If using a stovetop pan, add a small amount of oil to the pan and spread it around.
6. Place the burger patties on the grill or pan and cook for approximately 4-5 minutes per side, or until they reach your desired level of doneness. For medium-rare burgers, cook for about 4 minutes on each side.
7. While the burgers are cooking, toast the burger buns by placing them cut-side down on the grill or in a separate pan for a minute or two until lightly browned.
8. Once the burgers are cooked, remove them from the heat and add to buns with lettuce, tomato, onion, pickles and your choice of condiments.
9. Enjoy your delicious homemade burgers with some fries or a side salad!

Ingredients

1 pound Utterly Delicious
1/2 tsp salt
1/2 tsp black pepper
1/2 tsp garlic powder
1 pouch onion soup mix
1 tsp paprika
1 Egg
breadcrumbs to bind as needed
4 potato buns
lettuce
tomato
onion
pickles
condiments