

PEPPERCORN CRUSTED BURGERS

Recipe adapted from Iowa Girl Eats.



INGREDIENTS

- 1lb ground beef
- 1 packet of Burger Bomb seasoning
- 1/3 cup of whole black peppercorns, crushed
- 1/4 cup of Ranch dressing,, optional
- 1/4 cup of BBQ sauce, optional
- 6 slices of favorite cheese
- burger buns

DIRECTIONS

1. Combine ground beef and a packet of Burger Blast seasoning in a large bowl. Mix well.
2. Form into 6 evenly sized balls.
3. Pour crushed peppercorns into a shallow bowl or dish and roll burger balls in the pepper. Wipe off any excess.
4. Press balls into palm of hand to form patties.
5. Add burgers to pre-heated grill over medium heat. Grill 3-4 minutes on each side then add cheese slice with grill lid down. Continue grilling until your desired level of doneness.
6. If desired, combine Ranch dressing and BBQ sauce in a small bowl and mix until well combined.
7. Place burgers on buns, top with Ranch-BBQ sauce, and serve.

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Family Farms