

GRILLING BURGER

with smoky grilling sauce

Ingredients:

For Burger

- 1 lb ground beef (80/20 preferred)
- 2 Tbsp Fennel and Fire Grilling Spice Blend (divided) plus pinch for finishing.
- 4 burger buns
- 4 slices of smoked gouda cheese, (optional)
- 8 slices of bacon
- Toppings: red onion, tomato, lettuce

For Smoky Grilling Sauce

- $\frac{3}{4}$ cup mayo
- 2 tbsp ketchup
- 1 tsp Fennel and Fire Grilling Spice Blend
- 1 tsp Worcestershire sauce
- Dash of hot sauce (to taste)

Directions:

- Bake 8 bacon slices at 400°F for 18 min until crispy. Set aside.
- Make Patties: Gently mix 1 Tbsp Grilling Spice Blend into beef. Form 4 patties with a center dimple—handle as little as possible. Sprinkle remaining tablespoon of spice on both sides of patties.
- Sear patties in a hot cast iron skillet, 2–3 min per side. Transfer skillet to a 400°F oven and bake for 5–7 minutes, or until internal temp reaches medium-rare (130–135°F). Add cheese during the last 30 seconds to 1 minute of baking. Rest burgers for 5 minutes before serving and sprinkle with a pinch of Grilling Spice Blend while resting.
- Toast buns cut-side down in the skillet until golden.
- Make Sauce: Mix mayo, ketchup, 1 tsp Grilling Spice Blend, Worcestershire, and hot sauce.
- Assemble Burger
- Layer buns with Smoky Grilling Sauce, burger patty, bacon, and toppings of choice.

