

Cajun Burger Recipe

4 SERVINGS

INGREDIENTS

Cajun Seasoning Blend

- 3 tablespoons ground cumin
- 3 tablespoons dried oregano
- 1 tablespoon garlic powder
- 1 tablespoon paprika
- 2 teaspoons salt
- 1 teaspoon cayenne pepper

Burgers

- 1 pound ground beef
- 1/4 cup finely chopped onion
- 1 teaspoon salt
- 1 teaspoon Cajun Seasoning Blend (see above)
- 1/2 to 1 teaspoon hot pepper sauce
- 1/2 teaspoon dried thyme
- 1/4 teaspoon dried basil
- 1 garlic clove, minced
- 4 hamburger buns
- sautéed onions (optional)

DIRECTIONS

1. Combine all seasoning blend ingredients in a small bowl or resealable plastic bag; Mix well.
2. In a bowl, combine the first eight burger ingredients; shape into four patties. Cook in a skillet or grill over medium-hot heat for 4-5 minutes per side or until burgers reach desired doneness.
3. Serve on buns; top with sautéed onions if desired. Store remaining seasoning blend in an airtight container.



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