



Smoked Burgers



Juicy, smoky, and flavorful, the classic burger gets a makeover with the famous pellet grill. Just a few simple ingredients will deliver huge flavor and elevate your backyard burger game.



Course	Main, sandwich
Cuisine	American
Prep Time	10 minutes
Cook Time	1 hour
Total Time	1 hour 10 minutes
Servings	4
Calories	509kcal
Author	Imma

Equipment

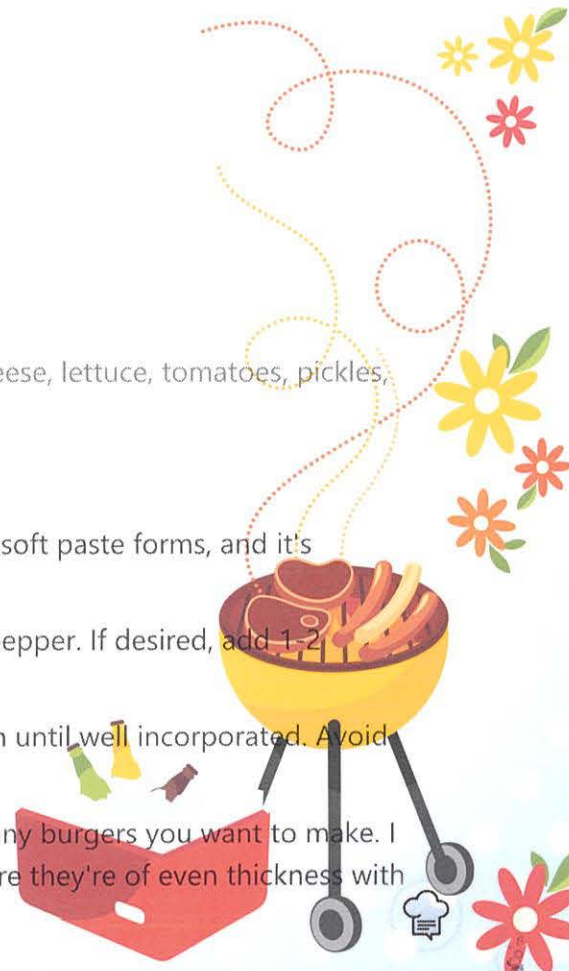
- 1 smoker or pellet grill

Ingredients

- 1 large egg
- ¼ cup (28g) dried bread crumbs
- 2 tablespoons (30ml) Worcestershire sauce
- 1 pound (450g) ground beef (see notes)
- 2 cloves garlic, minced
- ¼ cup (25g) minced onions
- salt and pepper to taste (see notes)
- 1-2 tablespoons (15-30g) [burger seasoning](#) (optional)
- 4 hamburger buns
- Optional toppings: mayo, burger sauce, ketchup, mustard, cheese, lettuce, tomatoes, pickles, onions, jalapeños, etc.

Instructions

1. Beat the egg, bread crumbs, and Worcestershire sauce until a soft paste forms, and it's thoroughly combined.
2. Add the ground beef, minced garlic, minced onion, salt, and pepper. If desired, add 1-2 tablespoons of burger seasoning to enhance the flavor.
3. Thoroughly mix all the ingredients with your hands or a spoon until well incorporated. Avoid overmixing, as it can make the burgers tough.
4. Divide the mixture into equal portions, depending on how many burgers you want to make. I usually do 4 per pound of beef. Shape into patties, making sure they're of even thickness with a diameter that fits your burger buns.



5. Before grilling, make a small indentation in the center of each patty with your thumb. This will help the burgers cook more evenly and prevent them from puffing up.
6. Preheat it according to the manufacturer's instructions. Generally, a temperature of 225-250°F (107-121°C) works well for smoking burgers.
7. Place the burger patties on the smoker's grates, leaving some space between each patty for proper airflow and smoke circulation.
8. Close the lid and smoke the burgers for 1-2 hours. The cooking time may vary depending on the thickness of the patties and the desired level of doneness. Ensure the internal temperature of the burgers reaches at least 160°F (70°C) for food safety.
9. Once the burgers are cooked, remove them from the smoker and let them rest for a few minutes to allow the juices to redistribute.
10. Serve with your favorite toppings and condiments such as lettuce, tomato, onion, cheese, ketchup, and burger sauce. Enjoy!

Notes

- Choose ground beef that has a good fat content. A ratio around 80% lean and 20% fat keeps the burger moist and juicy.
- Salt and pepper to taste run around ½-1 teaspoon each per pound of beef. Take into consideration that mustard, Worcestershire sauce, and breadcrumbs already have some salt, so you may want to start with ½ teaspoon per pound, fry up a spoonful, and taste it to see if it needs more.
- If you prefer a smokier flavor, you can add wood chips or chunks to the smoker to generate more smoke.
- An instant-read meat thermometer ensures the burgers are cooked to the desired temperature. Medium-rare is 130-135°F (54-57°C); medium, 140-145°F (60-63°C); medium-well, 150-155°F (66-68°C); and well-done, 160-165°F (71-4°C).
- Please remember that the nutritional information is a rough estimate and can vary significantly based on the products used in the recipe.

Nutrition

Serving: 1burger | Calories: 509kcal | Carbohydrates: 37g | Protein: 28g | Fat: 27g | Saturated Fat: 10g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 11g | Trans Fat: 1g | Cholesterol: 127mg | Sodium: 1735mg | Potassium: 564mg | Fiber: 3g | Sugar: 6g | Vitamin A: 1170IU | Vitamin C: 3mg | Calcium: 143mg | Iron: 6mg





Burger Seasoning Blend



Ramp up your backyard burger with a customizable spice blend specially made for it. Easy, quick, and delicious will definitely impress the guests.

Makes about ¼ cup

Course	seasoning
Cuisine	American
Diet	Gluten Free
Prep Time	5 minutes
Total Time	5 minutes
Servings	12
Calories	14kcal
Author	Imma

Ingredients

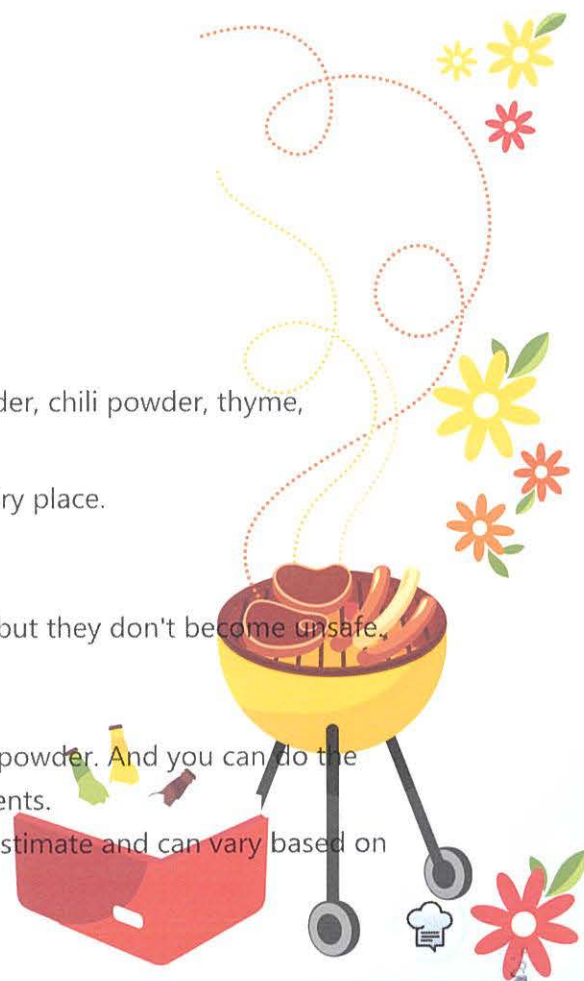
- 1 tablespoon (7g) paprika
- 1 teaspoon (6g) salt (optional)
- 1 tablespoon (8-9g) ground black pepper
- ½ tablespoon (7g) garlic powder
- ½ tablespoon (6g) onion powder
- 1 teaspoon (3g) chili powder
- 1 teaspoon (2g) dried thyme
- 1 teaspoon (1g) dried oregano
- ¼ teaspoon (<1g) ground cayenne pepper (optional)

Instructions

1. Mix the paprika, salt, black pepper, garlic powder, onion powder, chili powder, thyme, oregano, and cayenne pepper in a small bowl, and stir well.
2. Store in a glass spice jar (or any airtight container) in a cool, dry place.

Notes

- Spice blends start losing their potency after about 6 months, but they don't become unsafe. Simply use more for the same intensity.
- Feel free to customize the spices according to taste.
- Blitz your spice mix in a food processor or blender for a finer powder. And you can do the same thing if it clumps because it doesn't have anticaking agents.
- Please remember that the nutritional information is a rough estimate and can vary based on the ingredients used in the recipe.



Nutrition



Serving: 1teaspoon | Calories: 14kcal | Carbohydrates: 3g | Protein: 1g | Fat: 0.3g | Saturated Fat: 0.1g | Polyunsaturated Fat: 0.2g | Monounsaturated Fat: 0.1g | Sodium: 168mg | Potassium: 77mg | Fiber: 1g | Sugar: 0.3g | Vitamin A: 801IU | Vitamin C: 0.5mg | Calcium: 27mg | Iron: 1mg





Homemade Burger Sauce



The perfect balance between tangy, sweet, and savory delivers everything you'll need for your burgers, fries, and more. And it only takes as long as stirring it together for a super quick, versatile sauce.

Makes about 2 cups

Course	Condiment
Cuisine	American
Diet	Gluten Free
Prep Time	5 minutes
Chilling Time	30 minutes
Total Time	35 minutes
Servings	16
Calories	110kcal
Author	Imma

Ingredients

- 1 cup (225g) [mayonnaise](#)
- 1/3 cup (40g) diced onion
- 1/2 teaspoon (3-4g) minced garlic
- 3 tablespoons (50g) ketchup
- 3 tablespoons (45g) sweet pickle relish
- 2 teaspoons (10ml) lemon juice or white vinegar
- 1 teaspoon (5ml) Worcestershire sauce
- 1 teaspoon (3g) sweet paprika
- 1 teaspoon (5g) hot sauce (optional)
- salt and pepper to taste

Instructions

1. Mix the mayo, onion, garlic, ketchup, sweet pickle relish, lemon juice, Worcestershire sauce, paprika, and hot sauce in a medium mixing bowl.
2. Adjust the seasonings with salt, pepper, vinegar, hot sauce, or ketchup.
3. Let it chill covered for 30 minutes or overnight in the refrigerator for a deeper and more harmonious flavor.

Notes

- Making it 30 minutes ahead gives flavors time to blend.
- Please remember that the nutritional information is a rough estimate and can vary significantly based on the ingredients used in the recipe.



Nutrition

Serving: 2tablespoons | Calories: 110kcal | Carbohydrates: 3g | Protein: 0.3g | Fat: 11g | Saturated Fat: 2g | Polyunsaturated Fat: 7g | Monounsaturated Fat: 2g | Trans Fat: 0.03g | Cholesterol: 6mg | Sodium: 445mg | Potassium: 30mg | Fiber: 0.2g | Sugar: 2g | Vitamin A: 210IU | Vitamin C: 1mg | Calcium: 4mg | Iron: 0.2mg

