
Cajun Burgers With Cajun Seasoning

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

INGREDIENTS

1 pound ground beef
1/4 cup barbecue sauce
1 egg
3 green onions, chopped
3 tablespoons dry bread crumbs
1 tablespoon Cajun seasoning
1 tablespoon prepared mustard
1 teaspoon Cajun seasoning
4 slices Cheddar cheese

CAJUN SEASONING

1/2 cup Kosher salt
1/3 cup paprika
1/3 cup black pepper
1/4 cup granulated garlic
1/4 cup onion powder
3 tablespoons white pepper
3 tablespoons cayenne
2 tablespoons dried thyme
2 tablespoons dried basil
1 tablespoon dried oregano

Combine all Cajun seasoning ingredients together. Place in an airtight container and store in a cool and dark place. Shake container before using.

Preheat grill for high heat.

Mix ground beef, egg, bread crumbs, green onions, mustard and 1 tablespoon Cajun seasoning in a large bowl. Form mixture into 4 patties.

In a small bowl, combine 1 teaspoon Cajun seasoning into barbecue sauce.

Lightly oil the grill and cook patties for 6 minutes per side or to desired doneness.

When the burgers are done, place cheese on patties to melt.

Serve on your favorite buns and top with seasoned barbecue sauce.

Enjoy!

Yield: 4 1/4 lb. Burgers

Beef/Veal Entrees