

Cuban Spiced Hamburgers

4 Servings

Amount	Size	Description
1	Lb.	90% ground sirloin
4	Tea	Smoked Paprika
4	Tea	Ground Cumin
2	Tbl	Unsalted Butter
1	Large	Egg
¼	Cup	Breadcrumbs
		Old Norse Steak Seasoning
2	Medium	Tomatoes – sliced
4	Large	Romain Lettuce leaves
4		Burger Buns

1. Add egg and breadcrumbs to ground beef and mix well with hands.
2. Add the paprika and cumin and mix well with hands.
3. Make four equal balls with the ground beef.
4. Using your hands, flatten the balls into a ½” patty and smooth edges with your fingers.
5. Sprinkle the steak seasoning over the patties and press in with your fingers. Turn the patties over and repeat for the other side.
6. Heat a cast iron skillet to medium heat.
7. Preheat the oven to 350 degrees. Place a wired grate over a cookie sheet lined with foil.
8. Add the unsalted butter to the skillet. Add more during the process if needed.
9. Add two of the patties to the skillet.
10. While the patties are grilling, scoop the melted butter over the top of the patty.
11. After the bottom is starting to gently char, flip the burgers over.
12. After the opposite side is gently charred, take the patties and place on the wire grate.
13. Repeat for the remaining 2 patties.
14. Place the hamburger patties into the oven until internal temperature is 130 degrees.
15. Using the grate and oven will retain the juiciness but allow the cooking oils to drip off.
16. Place a leaf of lettuce on the bun, followed by a patty. Top with tomato slices. Spread some Cuban Spicy Sauce (see recipe under sauces) on the bun top and place on the patty.

