

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

STEAKBURGERS



Place in freezer upon arrival, unless you plan to thaw to use immediately.
Freeze up to 6 months. Thaw in refrigerator. Do not thaw at room temperature.

STEAKBURGERS

OUR STEAKBURGERS are all made from ground USDA Choice Beef trimmings, giving them the best flavor even before any seasonings are added. You can be assured that we take the highest food safety precautions when producing all of our flavors of burgers for your home. We hope you enjoy our Original Steakburgers, Beef Brisket & Chuck, Cheddar & Bacon Steakburgers or our Sweet Vidalia Onion Steakburgers. All ship with our complimentary seasoning.

COOKING INSTRUCTIONS

TO GRILL:

1. Start with thawed steakburgers (please allow 1-2 days for thawing in the refrigerator prior to use.)
2. Heat your grill. If using charcoal, heat until coals are nearly ashy white – a medium-high temperature. If using a gas grill, heat to a medium-high temperature.
3. While the grill is heating, season both sides of the burgers with the complimentary seasoning (if desired).
4. Place the burgers on the hot grill and sear each side to lock in the juices – approximately 2-3 minutes for each side.
5. After searing is complete, move your burgers on the grill to an indirect heating position & place the lid on the grill. Tip – Do not use the spatula to push down on burgers – you will lose the juices!
6. Continue cooking until desired temperature is reached – approximately another 5-6 minutes to get a well done burger.
7. If you plan to add cheese, lift grill lid and add during the final minute of cooking.
8. Remove burgers from grill and assemble for serving!

TO COOK ON STOVE TOP:

1. Start with a thawed steakburger.
2. Season both sides of the burger with complimentary seasoning (if desired.)
3. Place skillet on the stove and turn heat to medium-high temperature.
4. Place the burgers in the heated skillet – you should hear a “sizzle” when they hit the pan.
5. Sear the first side 1-2 minutes before flipping to sear the other side. Flip one additional time prior to cooking being finished.
6. Total cook time is approximately 10 minutes, depending on the desired doneness of your burger.
7. In the final minute of cooking, add a slice of cheese to the top to allow it to melt a bit onto the burger (if desired.)
8. Remove from the skillet and assemble for serving!



STEAKBURGERS

SERVING SUGGESTIONS:

1. Place burger with cheese slice on a large bun, & top with bacon, lettuce, tomato & onion for a classic burger.
2. Place a slice of spicy cheese along with fire roasted tomatoes & avocado slices on a bun, for a fun twist!
3. Enjoy the flavor of the burger without the bread! Fine to enjoy by itself for a low carb option.

MORE RECIPES & IDEAS AT: WWW.SMOKEHOUSE.COM

IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.

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