



Smoked Burgers With Steak & Burger Rub



There's nothing like a smoked burger cooked on a pellet smoker. These burgers are juicy and tender, and the smoke adds such delicious flavors to the meat.

Ingredients:

- 2 lbs. of Ground Beef or Ground Chuck 80/20
- 2 eggs
- 1 cup Panko Bread Crumbs
- 3 tsp of Indigo Lake's Smoked Steak & Burger Rub

Optional Topping: Cheese, lettuce, tomato, onion. Cherry Bourbon or Memphis Inspiration BBQ Sauce

Directions:

- Pre-heat your smoker to 225° using your favorite wood flavor
- Hand mix eggs, bread crumbs and seasoning in a bowl
- Form into patties 3/4 inch thick, just a little wider than the buns*
- Smoke the patties to an internal temperature of 165° - 45-50 minutes
- Turn up the grill to 425° and quickly sear each side of the burger to create a char, pay attention, this happens quick
- Top with your choice of the suggested optional topping.

Savor the flavor!

Notes:

* Smoked Burgers will NOT shrink like grilled burgers do. Make the patties slightly larger than the buns.

Prep Time: 15 minutes

Cook Time: 50-60 minutes

Servings: 4

