

Eat Happy Kitchen

Anna Vocino

HICKORY BURGERS WITH RUN 'N GUN BBQ SAUCE

Hickory Burgers (Air Fryer, Stove Top, Or Grill)

(Yields 3-4 burgers)

1 pound ground beef (I use 75/25, but use the highest fat content you can find at the store)

2 tablespoons EHK BBQ Dust

1 large red or white onion, sliced into 1/2" wide slabs

1 teaspoon olive oil

1/2 cup Colby Jack, grated

3-4 slices of ham or Canadian bacon, seared

Run N Gun BBQ Sauce (see recipe below)

Lettuce, optional for lettuce wrapping to serve

Hand mix ground beef with BBQ Dust well and form into burger patties.

Air Fryer Instructions:

Preheat air fryer at 400 degrees for 4 minutes. Place burger patties in air fryer basket and cook for 8 minutes at 400 degrees for medium well, or until you reach your desired doneness.

Stove Top Instructions:

Heat a cast iron pan to medium high heat and cook burgers 3-4 minutes per side until you reach your desired doneness.

Grill Instructions:

Heat grill to 450-500 degrees. Cook burgers 3-4 minutes per side until you reach your desired doneness.

Heat olive oil in a cast iron or nonstick pan to medium high heat and sear onion slabs on each side, about 2-3 minutes per side. Remove from heat and sear ham or Canadian bacon on each side about 1-2 minutes per side.

Serve burgers atop lettuce slices, if desired. Top with grilled onion slab, grated Colby Jack, ham slice, and Run N Gun BBQ Sauce.

Run N Gun BBQ Sauce

(Yields 3/4 cup)

1/4 cup tomato paste

2 tablespoons water

1 tablespoon apple cider vinegar

1 tablespoon olive oil

1/2 tablespoon Balsamic vinegar

2 teaspoons EHK BBQ Dust

1 teaspoon Dijon mustard

1/8 teaspoon ground cayenne, optional for additional heat

Whisk all ingredients together to garnish your Hickory Burger.