

Sizzling Hamburger Patties with Jai's Drop 23 Chilli Bourbon Sauce

Ingredients:

Serves: 4

- 500 grams of ground beef (80% lean, 20% fat)
- 1/4 cup of Jai's Drop 23 Chilli Bourbon Sauce
- 1/2 cup of finely chopped onions
- 1 clove of garlic, minced
- 1 teaspoon of salt
- 1/2 teaspoon of black pepper
- 1 teaspoon of smoked paprika
- 1 tablespoon of Worcestershire sauce
- 1 egg, beaten
- 1/2 cup of breadcrumbs
- Your favourite burger buns
- Toppings of your choice (lettuce, tomatoes, cheese, pickles, etc.)



Instructions:

1. Prepare the Mixture:

In a large mixing bowl, combine the ground beef, chopped onions, minced garlic, salt, black pepper, smoked paprika, Worcestershire sauce, beaten egg, and breadcrumbs. Mix everything together until just combined. Be careful not to overmix, as this can make the patties tough.

2. Add the Magic Ingredient:

Pour in the Jai's Drop 23 Chilli Bourbon Sauce and gently fold it into the mixture. This sauce will infuse the patties with its unique blend of spicy and sweet flavours, giving them an amazing kick.

3. Form the Patties:

Divide the mixture into four equal portions and shape each portion into a patty. Make a small indentation in the centre of each patty with your thumb; this helps the patties cook evenly and prevents them from puffing up in the middle.

4. Preheat the Grill:

Preheat your grill to medium-high heat. If you prefer, you can also cook the patties on a stovetop using a grill pan or skillet.

5. Grill the Patties:

Place the patties on the grill and cook for about 4-5 minutes on each side, or until they reach your desired level of doneness. For a medium-rare burger, the internal temperature should be 54-57°C. For medium, aim for 60-63°C.

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6. Toast the Buns:

While the patties are cooking, lightly toast the burger buns on the grill for a minute or two until they are golden brown.

7. Assemble the Burgers:

Once the patties are cooked to perfection, it's time to assemble your burgers. Place a patty on the bottom half of each toasted bun. Add your favourite toppings, such as lettuce, tomatoes, cheese, and pickles. For an extra burst of flavour, drizzle a bit more Jai's Drop 23 Chilli Bourbon Sauce over the patty before adding the top bun.

8. Serve and Enjoy:

Serve your sizzling hamburger patties with a side of fries, a fresh salad, or your favourite sides. Get ready to savour the incredible combination of juicy beef and the bold, spicy-sweet notes of Jai's Drop 23 Chilli Bourbon Sauce.

Tips for the Best Burgers

- **Choose the Right Beef:** For the juiciest patties, opt for ground beef with an 80/20 lean-to-fat ratio.
- **Don't Overmix:** Mixing the ingredients just until combined ensures tender patties.
- **Rest the Patties:** Let the patties rest for a few minutes after grilling to allow the juices to redistribute.
- **Experiment with Toppings:** Get creative with your toppings! Try adding avocado, caramelized onions, or crispy bacon for extra flavour and texture.

Nutrition:

Chicken Parmesan Serving: 4 | Calories: 418kcal | Carbohydrates: 24.3g | Protein: 22.5g | Total Fat: 25g | Saturated Fat: 1g | Cholesterol: 0mg | Sodium: 575mg | Potassium: 430mg | Fibre: 1.5g | Sugar: 10.9g | Vitamin A: 427IU | Vitamin C: 3mg | Calcium: 47.7mg | Iron: 5mg