

Jazz in the Kitchen

Flavorful Beef and Sausage Hamburgers

Ingredients:

1 pound (roughly) lean ground chuck
1/2 pound mild sausage (not sage) (1/2 a package)
2 teaspoons paprika (or smoked paprika for a bold flavor)
3/4 teaspoon garlic powder
3/4 teaspoon onion powder
1/2 teaspoon black pepper
1/4 teaspoon salt

Toppings of your choice- buns, cheese, bacon, avocado, tomato, lettuce, onions, pickles, relish, mustard, ketchup, etc.

Directions:

1. In large bowl, use a wooden spoon to break up the half pound of sausage into smaller pieces, then add ground beef and mix the two meats together.
2. When nearly mixed together, add in the spices. Lightly mix them in until you can no longer spot big patches of seasoning. Could even just toss mixture with spoon or hands at this point.
3. Form patties, keeping them loose so that they don't become dense. Mixture will make 6 quarter pound burger patties.
4. Cook burgers on grill (2-4 minutes per side) or George Foreman (4-5 minutes total). If cooking in pan, add oil to the pan first and let it heat up. Flip burgers after they have cooked 2-4 minutes on the first side (they should no longer stick to pan when they are done). Cook another 2-3 minutes on second side.*

*Discard grease between batches if necessary.