



Add Some Spice Burger

Ingredients Needed for Add Some Spice Burgers

- 1 package Aunt Millie's Stadium White Hamburger Buns
- 1 pound ground beef
- ½ cup mayonnaise
- 1½ teaspoon Sriracha
- French Onion Sandwich toppers (found in deli section of grocery store)
- Jalapeño Sandwich toppers (found in deli section of grocery store)
- 8 slices American cheese
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder



Directions | Yield: 8 servings of Add Some Spice Burgers

1. Preheat the grill to medium-high heat.
2. Gently combine ground beef, salt, pepper, onion powder, and garlic powder together, and shape into 8 patties.
3. Grill patties for 6-8 minutes on each side, topping with cheese the last few minutes of cooking. Thermometer should register 165°F.
4. Meanwhile, combine mayonnaise and sriracha together and set aside.
5. Remove burgers from the grill and place on hamburger buns. Top with desired amount of sriracha mayonnaise, jalapeño toppers and French onion toppers.
6. Serve and enjoy your Add Some Spice Burger.

