

# How To Make Delicious Meat Jerky Burgers: Barbecue And Jerky



## The Art of Creating Mouthwatering Meat Jerky Burgers

There's something utterly satisfying about sinking your teeth into a juicy, flavorful burger, especially when it's made with homemade meat jerky. Combining the smoky and tender qualities of jerky with the classic burger experience is a surefire way to elevate your grilling game and impress your friends and family. In this comprehensive guide, we will walk you through the steps to make delicious meat jerky burgers that will have you coming back for more.

## Gather the Ingredients

Before embarking on your meaty adventure, let's take a look at the ingredients required to concoct these delectable jerky burgers. Here's what you'll need:



## How to Make Delicious Meat Jerky (Burgers, Barbecue and Jerky Series Book 1)

by Tony James Miller (Kindle Edition)

★★★★☆ 4.3 out of 5

Language : English

File size : 1685 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled

Print length : 156 pages

Lending : Enabled



- 1 pound of ground beef
- ½ cup of finely minced beef jerky
- 1 tablespoon of Worcestershire sauce
- 1 teaspoon of garlic powder
- 1 teaspoon of onion powder
- ½ teaspoon of smoked paprika
- Salt and pepper to taste

### Preparing the Meat Mixture

Now that you have all the ingredients at hand, it's time to whip up the meat mixture for your jerky burgers.

In a large bowl, combine the ground beef, minced beef jerky, Worcestershire sauce, garlic powder, onion powder, and smoked paprika. Mix everything together

gently, ensuring that all the flavors are evenly distributed throughout the meat.

Once the mixture is well-combined, divide it into equal portions based on the desired size of your burgers. Roll each portion into a ball and then flatten it slightly to resemble a patty. Place the patties on a tray and cover them with plastic wrap. Let them rest in the refrigerator for at least 30 minutes to allow the flavors to meld.

## **Firing Up the Grill**

No meat jerky burger experience is complete without the sizzle and char of a grill. Preheat your grill to medium-high heat and oil the grates to prevent sticking.

Once the grill is hot and ready, place the meat jerky burgers on the grates and close the lid. Let them cook for approximately 4-5 minutes per side for a medium doneness. Adjust this time based on your preference for rare, medium-rare, or well-done burgers.

Remember, flipping the burgers too frequently can lead to dryness or uneven cooking. Resist the temptation to press down on the burgers while they're grilling, as this will result in the loss of precious juices.

## **Adding the Finishing Touches**

While the meat jerky burgers are grilling to perfection, now's the time to prepare the other components of your tantalizing creation.

Begin by toasting your burger buns on the grill or in a hot skillet. This step adds a delightful crunch and enhances the overall texture of your burger. Don't forget to brush the buns with a bit of melted butter to give them an extra dose of indulgence.

Next, let your creativity run wild with the choice of toppings. Classic options like fresh lettuce, juicy tomatoes, and crisp pickles are always a great hit. For an added twist, you can experiment with unique flavors like caramelized onions, sliced avocado, or even a tangy barbecue sauce.

Finally, assemble your masterpiece by placing the cooked meat jerky patty on the bottom bun, followed by your preferred toppings. Top it all off with the remaining bun and secure it in place with a toothpick if needed.

## **The Joy of Savory Jerky Accompaniments**

If you have some leftover beef jerky that didn't make it into your burger, fret not! You can transform it into a toothsome side dish that perfectly complements the flavors of your jerky burger.

One popular option is to create a jerky snack mix by combining beef jerky, nuts, pretzels, and dried fruits. These crunchy and savory bites provide a delightful contrast to the tender juiciness of the burger.

Alternatively, you can dip your jerky in a smoky barbecue or tangy ranch sauce. The combination of flavors will surely leave you craving for more.



## **The Perfect Pairing**

No barbecue gathering is complete without a refreshing beverage to wash down the flavorsome bites. Pair your meat jerky burger with an ice-cold craft beer or a zesty homemade lemonade. The choice is yours!

## **Experiment and Enjoy!**



Making delicious meat jerky burgers is not only about following a recipe. The true joy lies in experimenting with different ingredients, spices, and cooking techniques to suit your taste buds.

So, the next time you fire up the grill, don't be afraid to add your personal touch to these mouthwatering burgers. From varying the types of jerky to using different seasonings, the possibilities are endless.

Now that your mouth is watering and your creativity is sparked, it's time to get grilling and enjoy your very own homemade meat jerky burgers. Bon appétit!



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## How to Make Delicious Meat Jerky

\*\*\*Amazon Best Seller\*\*\*

This Guide Will Help You:

- Make easy and convenient jerky recipes that you can use everyday
- Create delicious jerky recipes from around the world.
- Make meat jerky without MSG , nitrates or any other weird chemicals that you find in store-bought jerky
- Learn the art and science of making jerky.
- Make all-natural and delicious meat jerky with your oven or dehydrator

Here are some of the mouthwatering jerky recipes that you'll find in this book:

Habanero Beef Jerky

Honey Orange Beef Jerky

Black Beef Jerky

Bourbon Barbecue Beef Jerky

Cajun Spice Beef Jerky

Argentinean Chimichurri Beef Jerky

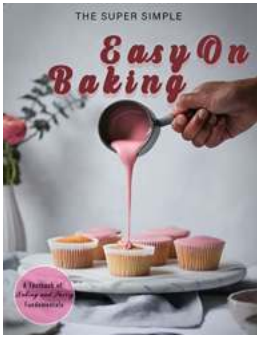
Chipotle Jerky

Serrano Beef Jerky

Old School BBQ Beef Jerky Recipe

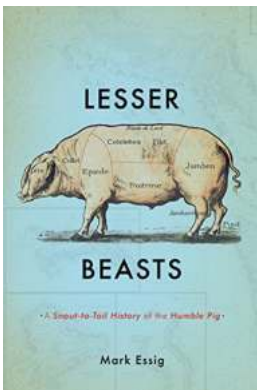
A Personal Note From the Author

Jerky is one of the oldest foods known to man. It's portable, inexpensive and delicious. Whether you're a beginner or an expert at making meat jerky, you'll discover some excellent tips, tricks and recipes in this book.



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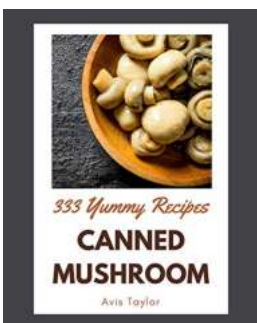
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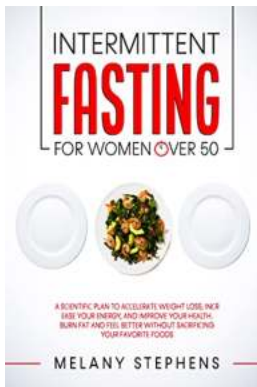
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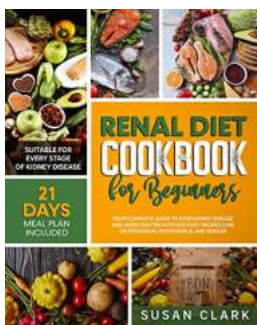
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