



## Burger Cooking Tips

Our favorite burger mixture is Riverview Farms Ground Beef combined with our Applewood Smoked Bacon Burger. It makes for the ultimate rich, smoky burger!

We love to grill, but we prefer our burgers cooked in cast iron (if you have it) or any other skillet. The burger stays incredibly juicy and it's able to continually baste in its own fat while cooking. Mmmmm.

- Don't be afraid of seasoning! Kosher salt, pepper, garlic, whatever makes you happy!
- Don't overwork the meat when you're creating your burger mix. The meat can get mealy and result in a less juicy burger.
- Form your burger patties with slightly damp hands to prevent the meat from sticking to your hands – this also prevents overworking the patties. When the patty is formed, make a slight dimple in the middle - this will help maintain the shape of your burger as it cooks.
  - Some like thick burgers, but we really love double-stacked slightly thinner patties! Hug your burger patties with cheese and get creative with the toppings.
- Unlike when cooking other meats, you want to keep your burger patties in the refrigerator until you're ready to cook.
- Start with a hot cast iron skillet or a hot grill.
  - Urges to resist: Flipping the burgers multiple times and pressing on the burgers while they cook. Save those juices!!
- Let your cooked burgers rest for 10 minutes before chowing down!

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