

Hamburger Seasoning

- 3 parts iodized salt
- 3 parts onion powder
- 2 parts garlic powder
- 1 part ancho chile powder
- 1 part mustard
- 1 part white pepper
- 1 part dried basil
- 1 part dried cilantro

Combine all ingredients. Store in a dry place.

Half an hour before you cook your burgers, add about two teaspoons for every pound of hamburger.

If you are feeling adventurous, or if you have very lean meat (over 80%), add an egg and just enough corn meal (and optional blue cheese or goat cheese crumbles) to give it body.

Preparation time: 5 minutes

– [Subscriptions \(1\)](#)

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