

FIERY HALLOWEEN CHILLI BURGERS WITH OAK SMOKE



THE PELLET MAN
OUTDOOR COOKING ONLY

FIERY HALLOWEEN CHILLI BURGERS

Juicy beef burgers with melted Cheddar, jalapenos, pickled red onion and a fiery chilli sauce, finished with balanced Oak wood-pellet smoke.

SERVES

4

PREPARATION

15 MINUTES

COOKING

12-16 MINUTES

PELLETS

OAK

INGREDIENTS

FOR THE BURGERS

- 500g beef mince, ideally 10-15% fat
- 1 tablespoon The Pellet Man Piri Piri Rub
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic granules
- Salt and freshly ground black pepper
- 4 brioche burger buns
- 4 slices mature Cheddar
- Shredded lettuce
- Sliced jalapenos
- Pickled red onions

FOR THE FIERY SAUCE

- 3 tablespoons tomato ketchup
- 1 tablespoon sweet chilli sauce
- 1 teaspoon The Pellet Man Piri Piri Rub
- 1 teaspoon lime juice

YOU WILL ALSO NEED

- The Pellet Man Oak Cooking Pellets
- Woodfire Grill or FlexFlame
- Digital food thermometer

METHOD

1

Make the sauce

Mix the ketchup, sweet chilli sauce, Piri Piri Rub and lime juice. Set aside until serving.

2

Season the beef

Place the mince in a bowl with the Piri Piri Rub, paprika, garlic, salt and pepper. Mix gently without overworking it.

3

Shape the burgers

Divide into four equal patties. Make a shallow indentation in the centre of each patty to help it remain flat while cooking.

4

Prepare the cooker

Fill the smoke box with The Pellet Man Oak Cooking Pellets. Preheat the outdoor grill and start the smoke cycle according to the appliance instructions.

5

Cook the burgers

Grill for approximately 6-8 minutes per side, turning once, until browned and thoroughly cooked.

6

Add the cheese

Place a slice of Cheddar on each burger for the final 1-2 minutes and allow it to melt. Lightly toast the cut sides of the buns.

7

Check and build

Confirm the centre of every burger has reached at least 75C. Add lettuce, the burger, fiery sauce, jalapenos and pickled red onions to each bun.

PELLET PAIRING

Oak Cooking Pellets provide a balanced savoury smoke for beef, cheese and chilli. For a stronger BBQ character, try The Pellet Man's 50/50 Charcoal and Beech combination.

THE PELLET MAN'S TIP

Do not press the burgers down while they cook. Pressing forces out the juices and can leave the finished burger dry.