



Smoked Pastrami Burgers

Recipe and photo from traegergrills.com.



Ingredients:

Ground Chuck 2 lbs
Pastrami, thick sliced 1 lb.
Sharp Cheddar Cheese 8 slices
Traegers Beef Shake to taste
Buns 8, Desired Toppings: lettuce, tomatoes, red onions, pickles, etc.

Fry Sauce:

Mayonnaise 1/2 cup
Traeger Regular BBQ Sauce 1/3 cup
Pickle Juice 2 tsp.

Instructions

Start your Traeger grill on Smoke with the lid open for 4-5 minutes to establish the fire. Divide your ground beef into 8 equal sized patties and season with Traeger's Beef Shake. Place directly on the grill grate, close the lid, and smoke for 30 minutes. (Alderwood pellets are recommended.)

While the burgers smoke, make the fry sauce. In a small bowl, combine the mayo, BBQ sauce, and pickle juice. Stir to combine, cover, and keep in the refrigerator until ready to use.

Remove the burgers from the grill and turn the temperature setting to High. Allow the grill to preheat for 10-15 minutes before returning the burgers to the grill grate.

Cook on High for 4-5 minutes on one side then flip the burgers. When you flip the burgers, add the pastrami to the grill in 8 individually portioned piles. Close the lid and cook for an additional 4-5 minutes.

Carefully transfer the pastrami to the top of the burgers and place a slice of cheese on each. If desired, you can also add the buns to the grill so they can get toasted. Close the lid again and cook until the cheese is melted and the burgers reach a desired level of doneness. The recommended internal temperature for a well-done burger is 175 degrees F.

Transfer the pastrami topped burgers to the bottom bun. Slather the top bun with the fry sauce, adorn with the burger toppings of your choosing and serve immediately. Enjoy!

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