



Traeger BLT Burger

Recipe and photo from traegergrills.com.



Ingredients BLT Burgers:

- 2 lbs. Ground Chuck
- 1 lb. Pastrami, thickly sliced
- 8 slices Sharp Cheddar Cheese
- Traeger Beef Shake, as needed
- 8 Hamburger Buns
- Desired toppings: Lettuce, tomatoes, red onions, etc.

Ingredients Fry Sauce:

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

Directions:

When ready to cook, start the Traeger on Smoke with the lid open until a fire is established (4-5 minutes). Divide ground beef into 8 equal sized patties; season with Traeger's Beef Shake. Place directly on the grill grate, close the lid, and smoke for 30 minutes.

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 increase the temperature to 450 degrees F. Allow the grill to preheat for 10-15 minutes before returning the burgers to the grill grate.

Cook for 4-5 minutes on one side, then flip 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. Enjoy!

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