

Seasoning Blend
Burger Pairings

Burgers at a Glance



BURGER	BURGER BASE	SEASONING BLEND	TOPPING
Beef & Blue	Beef	Steak N Chop	Caramelized onions, bacon, blue cheese
Black Bean	2 cups black beans	Cilantro Mojo	Lettuce, tomato salsa, sour cream, pepper jack cheese
Breakfast Sausage	1 lb. ground turkey	Steak and chop	Fried egg
Crab Cake	8 oz. lump crab meat	Cilantro Mojo	Lettuce, avocado, lime wedge
Italian Chicken	1 lb. ground chicken	Italian seasoning	Marinara, provolone, & mozzarella
Quinoa	2 cups red quinoa	Southwest Chipotle	Bean sprouts, sriracha, mayo, wonton strips
Southwest Turkey	1 lb. ground turkey	Southwest Chipotle	Sauteed bell peppers, sliced jalapenos, pepper jack cheese

BEEF AND BLUE

SERVES: 4
SERVING SIZE: 1 BURGER
PREP TIME: 10 MINUTES
COOK TIME: 5-10 MINUTES

1 lb. chuck roast, cut into 1" chunks
2 ½ tsp. Steak and Chop

Toppings: Caramelized onions, blue cheese, and bacon

1. Assemble Fusion Master Mincer with coarse mincer disc and place bowl underneath.
2. Place beef into hopper and turn handle to grind meat. Repeat with remaining beef until all is ground.
3. Mix seasoning blend into ground beef and use burger press to form patties using approximately ½ cup ground meat per burger form. Burgers can either be cooked from this stage or sealed in burger press and placed in freezer for up to 6 months.

BLACK BEAN BURGER

YIELDS: 4 BURGERS

2- 15.5 oz. can black beans, drained & rinsed
¾ cup panko breadcrumbs
2 cloves garlic, chopped
Zest of 1 lime
¼ tsp salt
¾ tsp. cilantro mojo

Vegetable oil for cooking

Toppings: Lettuce, tomato salsa, sour cream, pepper jack cheese

1. Assemble Fusion Master Mincer with fine mincer disc, place bowl underneath.
2. Add black beans into hopper 2/3 cup at a time pressing down with plunger as necessary. Repeat until all of beans are minced. Repeat with remaining beef until all is ground.
3. Add remaining ingredients and stir to combine.
4. Press ¾ cup of mixture into each burger form. Stack, seal and freeze for up to 1 month.
5. To cook place 2 tbsp. vegetable oil in sauce pan over medium heat. Once oil is hot place patties two and a time in pan and cook until golden brown, flip and repeat on other side until golden brown and heated through.

BREAKFAST SAUSAGE

SERVES: 4
SERVING SIZE: 1 BURGER

1lb. pork shoulder, cut into 1" chunks
1 ½ tsp. steak and chop seasoning blend
2 tsp. rubbed sage
2 tbsp. maple syrup

Toppings: Fried egg

1. Assemble Fusion Master Mincer with coarse mincer disc and place bowl underneath.
2. Place pork into hopper and turn handle to grind meat. Repeat with remaining pork until all is ground.
3. Mix seasoning blend, sage and syrup into pork and use burger press to form patties using approximately ½ cup ground meat per burger form. Sausage patties can either be cooked from this stage or sealed in burger press and placed in freezer for up to 6 months.

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CRAB CAKES

SERVES: 4

SERVING SIZE: 1 PATTY

PREP TIME: 10 MINUTES

COOK TIME: 8-10 MINUTES

1 shallot, peeled and halved
8 oz. lump crab meat
1 ½ cups panko bread crumbs, divided
1 egg, lightly beaten
6 tbsp. mayonnaise or plain Greek yogurt
½ tsp. coarse kosher salt
2 tsp. Cilantro Mojo seasoning blend
2 tsp. Dijon mustard

Vegetable oil for cooking

Toppings: lettuce, avocado, fresh lime juice

1. Place shallot in base of Power Chef fitted with blade attachment. Cover and pull cord until finely chopped.
2. Add crab meat to Power Chef base, cover and pull cord until crab is roughly chopped. Place into medium bowl.
3. Add 1 cup breadcrumbs and remaining ingredients to crab mixture and stir to combine.
4. Sprinkle 2 tbsp. of breadcrumbs into the base of each burger form. Press about ½ cup of crab mixture into each burger form. Then sprinkle 2 more tbsp. breadcrumbs over crab mixture pressing down gently to adhere. Seal and freeze up to 1 month or cook immediately.
5. To cook place 2 tbsp. vegetable oil in sauce pan and heat over medium heat. Once oil is hot place patties two at a time in pan and cook until golden brown, flip and repeat on other side until golden brown and heated through.

QUINOA BURGERS

YIELDS 4 BURGERS

2 cups red quinoa, cooked
¾ cup mashed sweet potatoes (1 large sweet potato)
¼ red onion, chopped
½ cup ground oatmeal
1 tsp. dry cilantro
¾ tsp. southwest chipotle
¼ tsp. salt

Toppings: Bean sprouts, sriracha, mayo, wonton strips

1. In medium bowl, combine red quinoa, sweet potato, red onion and oatmeal. Stir and mix well until fully incorporate.
2. Add remaining ingredients and stir to combine. Press mixture 2/3 cup at a time into burger form. Stack, seal and freeze for up to 1 month.
3. To cook place 2 tbsp. vegetable oil in sauce pan and heat over medium heat. Once oil is hot place patties two at a time in pan and cook until golden brown, flip and repeat on other side until golden brown and heated through.

ITALIAN CHICKEN

SERVES: 4

SERVING SIZE: 1 BURGER

1 lb. chicken breast
1 ½ tbsp. Italian seasoning blend
1 egg, lightly beaten
¼ cup breadcrumbs

Toppings: Marinara, provolone, & mozzarella

1. Assemble Fusion Master Mincer with coarse mincer disc and place bowl underneath.
2. Place chicken into hopper and turn handle to grind meat. Repeat with remaining chicken until all is ground. Repeat with remaining beef until all is ground.
3. Mix seasoning blend, egg, and breadcrumbs into chicken and use burger press to form patties using approximately ½ cup ground meat per burger form. Burgers can either be cooked from this stage or sealed in burger press and placed in freezer for up to 6 months.

SOUTHWEST TURKEY BURGER

SERVES: 4

SERVING SIZE: 1 BURGER

1 lb. turkey breast, cut into 1" chunks
1 ½ tbsp. Southwest Chipotle seasoning blend
1 egg, lightly beaten
¼ cup breadcrumbs

Toppings: Sautéed bell peppers, sliced jalapenos, pepper jack cheese

1. Assemble Fusion Master Mincer with coarse mincer disc and place bowl underneath.
2. Place turkey into hopper and turn handle to grind meat. Repeat with remaining turkey until all is ground.
3. Mix seasoning blend, egg and breadcrumbs into turkey and use burger press to form patties using approximately ½ cup ground meat per burger form. Burgers can either be cooked from this stage or sealed in burger press and placed in freezer for up to 6 months.