



GARLIC HERB PAPRIKA Burgers

★ Juicy, flavorful burgers seasoned with garlic, herbs, and paprika. ★
Perfect for grilling season!

INGREDIENTS

- 1½ lbs ground beef
- 1 tsp paprika
- ½ tsp smoked paprika (optional)
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp parsley
- ½ tsp thyme
- ½ tsp rosemary, finely minced
- Salt & black pepper
- 1 tbsp Worcestershire sauce
- 2 tbsp butter
- 2 garlic cloves, minced



BEST PAPRIKA TYPES



Sweet paprika
→ mild rich flavor



Smoked paprika
→ smoky BBQ flavor



Hot paprika
→ spicy kick

INSTRUCTIONS

- 1 Mix beef with paprika, garlic powder, onion powder, herbs, Worcestershire sauce, salt, and pepper.
- 2 Form into patties. Heat skillet or grill over medium-high heat. Cook burgers 4–5 minutes per side.
- 3 During the last 2 minutes, add butter and garlic to the pan.
- 4 Spoon garlic butter over burgers while finishing cooking.
- 5 Serve on toasted buns with your favorite toppings.

★ GREAT TOPPINGS: ★



Pepper jack
cheese



Crispy
onions



Bacon



BBQ
sauce



Garlic
aioli



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