

Q'n Onion Burgers



Prep Time: 30 minutes

Cook Time: 15 minutes (cook meat to 71°C - 160°F)

Total Time: 45 minutes

Yield: Makes 8 1/4-pound burgers

Ingredients:

2 pounds ground beef

$\frac{3}{4}$ - 1 cup minced onion ([fresh sweet onion](#))

1 garlic cloves, minced

Q'n Burger seasoning

Fresh Buns

Toppings:

1 red onion, sliced thin

1 Tomato, sliced thin

Your choice of lettuce ([I prefer Romaine](#))

Your choice of cheese, ([I prefer Cheddar or Swiss](#))

Green peppers sliced

Hot peppers ([jalapeno or Hot Banana](#))

Q'n Burger spice:

1 tablespoons sweet paprika

$\frac{1}{4}$ teaspoon ground cumin

$\frac{3}{4}$ tablespoon dark brown sugar

$\frac{1}{2}$ tablespoon table salt ([If needed](#))

$\frac{1}{2}$ - 1 tablespoon chili powder

$\frac{1}{2}$ tablespoon ground black pepper

Mix ground beef, minced onion, pressed garlic together, and Q'n burger spice. Make into 1/4 patties and grill to your liking. After burgers are done place patties back on flameless side ([see cooks notes](#)) of BBQ, place cheese on burgers and let melt. Serve burgers on fresh buns top up with toppings and enjoy....

Cook notes:

I find cooking with indirect heat works well. Heat half the BBQ and place burgers onside that has no flame. Let cook $\frac{3}{4}$ ways through then add your favorite sauce (optional), place on flame side and get your grill makes. Enjoy!!