

TERRA SPICE BURGERS (MAKES 4)



Buffalo Ranch burger with Panisse (Chickpea Fries)

SHOPPING LIST (FOR BEEF BURGERS):

- 1lb 8 oz Ground Beef (6 oz hamburgers)
- 4 Buns
- 4 Cheddar Slices (if you prefer cheese burgers)

TERRA SPICE INGREDIENTS:

- 8 tbsp Terra Spice Buffalo Ranch Dressing Base

ADDITIONAL TIPS & INFORMATION

Our spice blends work very well with burgers. You can use beef, lamb, pork, or poultry. Our specialty blends can be used in meatloaf using roughly the same proportions with the addition of [mirepoix classic](#) or [mirepoix classic roasted](#).

To introduce our blends, we suggest trying our Buffalo Ranch Dressing Base. We use real dairy products in our blends which adds a complexity of flavor and texture. Our blends bring "dairy richness" that will enhance a cheese flavor or substitute for it.

Use 2 teaspoons of one of our blends per 6 oz burger (same ratio for meatloaf, or 6 grams per 6 oz of meatloaf). Amounts may be adjusted to taste depending on the blend.

You can sprinkle Buffalo Ranch on the burger once cooked, or seasoning the meat a few hours ahead of time is even better! When seasoning a few hours before cooking, the components in the blend, such as the chiles, tend to open up or "bloom."

If you don't have a chance to mix the ground meat with the spices a few hours ahead, wait until the burgers finish cooking. After cooking, let the Buffalo Ranch sit on the top of the burger as it rests for a few minutes.

Before seasoning your burger with salt and pepper, check the salt content of the blend you use. 2 teaspoons per 6 oz burger is typically enough seasoning, and the amount used can vary depending on taste.

Buffalo Ranch Blend is a great way to season potato salad, fries, or use in your favorite coleslaw. It's very good with baked potatoes and cream fraiche (or sour cream). Use 1 Tablespoon of Buffalo Ranch per cup of cream and let it sit overnight.

POULTRY OR PORK BURGERS

Proteins, such as turkey, chicken, or pork, need to be thoroughly cooked. Often these burgers tend to lose their juices during cooking. These burgers can benefit from added ingredients such as vegetables, mayonnaise, or sour cream to prevent this.

TERRA SPICE BURGERS



MAKING BURGERS:

To avoid overmixing, flatten the meat, sprinkle the blend of your choice on it. Fold Back the ground meat on itself until all the blend is incorporated.



Using a mold makes the burger look nice and even with clean edges that cook more evenly.



Cook on a very hot grill.

Use a meat thermometer, follow the recommended temperature for doneness, and let the burger rest for a few minutes before serving.

Sprinkle a little bit of buffalo ranch on the burger as a final garnish

TERRA SPICE BURGERS (MAKES 4)



Buffalo Ranch Turkey burger with avocado

SHOPPING LIST (FOR TURKEY BURGERS):

1 lbs. 4 oz Ground Turkey (6 oz hamburger)

2 tbsp holy trinity, minced

1 tbsp shallots, cut & sifted, 1/4" dice

TERRA SPICE INGREDIENTS:

3 tbsp Terra Spice Buffalo Ranch Dressing Base



MAKING BURGERS:

Mix the holy trinity and shallots with the ground turkey and the Buffalo Ranch blend. Keep the mixing to a minimum to avoid overmixing.



Shape in a 4-inch ring.

Proceed to cook turkey burgers on the grill like the beef burger; however, the grill should not be as hot. Use a meat thermometer, follow the recommended temperature for doneness, and let the burger rest for a few minutes before serving.