BANGIN SPICES

BOLD. SPICY. IRRESISTIBLE. BANGIN!

RECIPE #040

BANGIN JALAPENO CRACK SMASHBURGERS

CRISPY EDGES. JUICY CENTER. NEXT-LEVEL FLAVOR THAT'S BANGIN!



MADE WITH BANGIN JALAPENO SPICE BLEND!

CRISPY. JUICY. BANGIN' DELICIOUS!

BOLD JALAPENO FLAVOR | CRISPY EDGES EVERY TIME | JUICY & LOADED | PERFECT WITH CHEESE & SAUCE | EASY TO MAKE BIG ON FLAVOR

SMASH IT. SEASON IT. BANG IT. LOVE IT.

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INGREDIENTS

- 1 lb ground beef (80/20 blend is best)
- 2 tsp Bangin Jalapeno Spice Blend
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp smoked paprika
- ½ tsp salt
- ¼ tsp black pepper
- 4 slices American, cheddar or pepper jack cheese
- 4 brioche buns
- Pickle slices
- Optional: mayo or garlic aioli, sliced jalapeños, diced onions

DIRECTIONS

1. Divide ground beef into 4 equal balls (about 4 oz each).
2. In a small bowl, mix Bangin Jalapeno Spice Blend, garlic powder, onion powder, smoked paprika, salt and pepper.
3. Generously season both sides of each beef ball.
4. Preheat griddle or large skillet over medium-high heat until very hot.
5. Place a beef ball on the hot surface. Immediately smash it down as thin as you can with a heavy spatula.
6. Cook undisturbed for 2–3 minutes until the edges are dark, crispy and lacy.
7. Flip, add cheese and cook for another 1–2 minutes until cheese is melted and burger is cooked through.
8. Repeat with remaining beef balls.
9. Build your burger: bun, sauce, pickles, smashburger, jalapeños, onions—stack it high and enjoy!

PRO TIP: Don't press down after smashing! Let that burger crack and sizzle for maximum crispy edges!

THAT'S WHERE THE FLAVOR IS!

MADE WITH **BANGIN JALAPENO SPICE BLEND!**

- ✓ GLUTEN FREE
- ✓ BOLD FLAVOR
- ✓ PERFECT KICK OF HEAT
- ✓ GET READY TO BANG!



SERVE IT WITH



CRISPY FRIES | ONION RINGS | ICE COLD DRINKS | SIDE SALAD OR SLAW

STORAGE



Store leftover cooked patties in an airtight container in the refrigerator for up to 3 days. Reheat in a skillet for best results.

NOT JUST A MEAL. IT'S A WHOLE VIBE.

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