

# Big Boys' Beef Burger

Yield: 2 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-chilli-pickle-recipe>

## Ingredients:

- 1 pound beef ground chuck
- 2 tablespoons ground pepper less if you like it less spicy
- 1 tablespoon paprika
- 2 tablespoons chilli powder less if you like it less spicy
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons salt plus more to taste after the beef patty is grilled
- 1 cup beer choose a beer that you like to drink
- 3 ounces cheddar sharp, grated
- 3 ounces pepper jack grated
- 1 jalapeno chopped
- 2 teaspoons cornflour
- 1 teaspoon paprika
- milk or cream, a few tablespoons if needed
- salt
- pepper
- 10 grams cilantro if you don't like cilantro you can use only parsley instead
- 30 grams parsley
- 3 tablespoons balsamic vinegar
- 1 tablespoon chilli crushed
- 1/2 clove garlic
- 3/4 cup oil
- 1 egg yolk
- salt to taste
- 1 cup mayonnaise instead of the oil and egg yolk.
- 2 burger buns toasted or grilled
- sliced tomatoes
- red onions Sliced
- lettuce Washed and dried
- pickle Your favourite, I used Beet Pickle, and dill pickle
- 6 bacon candied spicy, [recipe here](#)