

HellavaBurger

Here's what you'll need for your burgers:

All measurements are approximate – I typically don't measure things, I just dump it in until it looks like I want it to 😊



1 bottle of your favorite wine 😊

2lbs hamburger

2 Tablespoons Montreal Steak Seasoning (this is a “must have” spice in your cupboard!)

1-2 Tablespoons Worcestershire sauce

¼ cup of horseradish sauce (I used Arby's Horsey Sauce that my honey bought me) Truth be told, I don't have enough experience with *true* horseradish sauce to know how much I would need if I was using the real stuff.

1 medium size onion, diced

1/3 cup of 'pickled' jalapeno peppers (you know, the ones you buy in the jar...not fresh)

Here's what you'll need for your buns:

Melt approximately ½ stick of butter, with 2 tsp minced garlic. (I prefer to use the kind that you buy in the jar, already prepared into little bits of garlicky delight)

Add 1-2 tsp of seasoned salt

Here's how you do it:

Pour a glass of wine.

Roll your sleeves up – this is going to get messy 😊

Take a few sips of wine.

Into a large bowl, add: burger, Montreal steak seasoning, woosy sauce, horsey sauce, onion and jalapenos.

With clean hands, mix everything together. Keep mixing. Have someone help hold your wine for you, while you take a sip. Mix some more.

Shape your burgers into patties, and fry them in a skillet, with a small amount of oil or butter.

While those are cooking – you need to prepare your buns. Hamburger buns.

Take another sip of wine.

Brush the hamburger buns with your melted butter/garlic mix. Toast them, open side down, on a griddle or whatever fry pan you have available. Once they're golden brown, they're ready for your burger!

Next, build your burger to your liking and enjoy. *I mean, really enjoy.* When we say “Hellavaburger” we mean it. Prepare yourself for robust smokey flavor that you won't forget. Go ahead and drink the rest of your wine...after you experience these burgers, you're not going to care about wine, anyhow. 😊