



Ask The Meatman

"THE Place To Purchase The Products YOU Need For Processing Beef, Pork and Deer
At Home AND Learn How The Professionals Do It!"

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101 Hamburger Recipes

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Here is 101 ways to make (or dress) a hamburger.
Courtesy of [BeefTips.com](#).

Available February 2, 2004 - We now have this informative "101 Hamburger Recipe" Web Page in the Interactive PDF Format - FREE!!!

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Here's some very informative information about ground beef from About.com and Home Cooking.
[History of hamburger](#)

Ask The
Meatman
Website is
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By:

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[Why is the center of ground beef sometimes brown in color?](#)

[Lean or Not: Confusing Labeling Practices](#)

[Choosing the Right Ground Beef](#)

[Bright Red Vs. Grey or Brown Meat](#)

[Get Control by Grinding Your Own](#)

[Ground Chuck or Ground Sirloin? Choosing the Right Cut](#)

[Photographs of Different Fat % Ground Beef](#)

[Cooking Frozen Ground Beef Before Thawing is NOT Recommended](#)

[MORE Ground Beef Recipes!!](#)

[Here's a very relevant article from the USDA on cooking hamburgers.](#)

[Proper use of Meat Thermometer When Cooking Hamburgers.](#)

The total calories, protein, and fat, along with available iron and zinc levels for 73% Lean, 80% Lean and 85% Lean Ground Beef can be found by [clicking here](#).

COOKING FROM FROZEN:

Although it is preferable to cook your steaks, burgers, pork chops, and roasts from a thawed state, it is possible to obtain satisfactory results without thawing.

Place your meat farther from the heat when broiling or grilling. Broil or grill 1 1/2 to 2 times the suggested time for thawed steaks, burgers and pork chops. Roast 1 1/3 to 1 1/2 times that suggested for thawed roasts.

[Latest Information on the Mad Cow Disease in the United States](#)

1. **Pepperoni Pizza Burger:** grilled burger covered with pepperoni, Mozzarella cheese and pizza sauce.
2. **Verde Burger:** grilled ground beef mixed with seasoned garlic, topped with piquant Italian Verde sauce made with parsley, onions and capers.
3. **Classic Burger:** hamburger with ketchup, mustard and pickles.
4. **Greek Burger:** topped with herbed Feta cheese, black olives and onions.
5. **Hickory Burger:** beef patty covered with cheddar cheese, bacon and hickory barbeque sauce.

- 6. Meat-o-Rama Pizza Burger:** ground beef patty stuffed with Mozzarella cheese, diced tomatoes and pizza sauce, and topped with pepperoni and bacon.
- 7. Caesar Burger:** ground beef seasoned with garlic and black pepper, on a crusty roll, accented with Caesar dressing, romaine lettuce and avocado slices.
- 8. Brocco Burger:** ground beef patty dressed with a blend of melted Cheddar cheese and cooked broccoli.
- 9. Gyro Burger:** hamburger topped with white onions, tomatoes and yogurt cucumber dressing.
- 10. Barbeque Burger:** ground beef grilled with a tangy barbeque sauce and hot peppers.
- 11. Onion Burger:** grilled ground beef seasoned with dried onion soup mix, and blanketed with grilled and raw onions.
- 12. Bistro Burger:** ground beef covered with caramelized onions, Brie cheese and crisp bacon, served on a walnut bun.
- 13. Blue Moon Burger:** grilled burger topped with Bleu cheese, sauteed mushrooms, lettuce and tomato served on an onion bun.
- 14. Bao-Wow Burger:** chili seasoned ground beef served on a Chinese Bao bun with soy-ginger mayonnaise and Asian slaw on the side.
- 15. Cowboy Burger:** grilled mushrooms, grilled onion, bacon and Monterey Jack cheese on a flavorful beef patty.
- 16. Chicago Burger:** grilled beef burger with sweet relish, chopped onion, ketchup, mustard and hot peppers.
- 17. French Bistro Burger:** hamburger adorned with walnuts, Gruyere cheese and garlic mustard mayonnaise, on a French roll.
- 18. Sticky Burger:** grilled burger spread with peanut butter, bacon and Jack cheese.
- 19. Five-Spice Burger:** ground beef seasoned with Chinese five-spice, grilled, and served with a soy-ginger sauce.
- 20. Olive Festival Pizza Burger:** beef burger stuffed with mozzarella cheese and pizza sauce covered with sliced black and green olives.
- 21. Shrimpy Burgers:** mini grilled burgers decorated with cream cheese, cocktail sauce and chopped shrimp.
- 22. Rowdy Reuben Burger:** grilled beef patty smothered with melted Swiss cheese, thousand island dressing and zesty coleslaw, served on marble rye.
- 23. Earth & Turf Burger:** grilled ground beef, beneath a golden porcini mushroom sauce with grilled zucchini squash and sweet red bell peppers.
- 24. Egg Burger:** a lean ground beef patty paired with a fried or scrambled egg.
- 25. Thai-Cobb Burger:** grilled ground beef served with avocado, tomatoes and bean sprouts, accented with a light peanut dressing.

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To learn more about [Hamburger](#) and other cuts of Beef, Visit our [Beef Charts Page](#), [Notebook Size Meat Charts Page](#), And Our [Deluxe Information Kit Page](#)!

26. **Horseradish-Garlic Burger:** topped with onions, garlic and horseradish.
27. **Stroganoff Burger:** ground beef patty dressed with sour cream, grilled onions, Swiss cheese, lettuce and tomato, served on a fresh wheat bun.
28. **Trattoria Burger:** grilled beef burger layered with roasted red bell peppers, pesto mayonnaise, and Mozzarella cheese, served on focaccia bread.
29. **Peking Burger:** mix ground beef with a dash of Peking marinade, and grill. Serve topped with julienned mixed greens and an Asian flavored plum vinaigrette. (Marinade: Hoisin sauce, minced garlic, grated ginger, Chinese five-spice, salt and black pepper.)
30. **Spicy Burger:** jack cheese melted on a lean ground beef burger with jalapeno peppers and onions.
31. **Cordon Bleu Burger:** ground beef patty beneath a layer of sliced ham, Swiss cheese and Dijon mustard.
32. **Burger Al Forno:** ground beef seasoned with robust Italian seasonings, fresh garlic, and rosemary, served with a golden Parmesan crust.
33. **Garlic Burger:** garlic powder mixed into ground beef, grilled, topped with garlic cheese and a dollop of garlic mayonnaise.
34. **Corny Burger:** tangy corn relish atop a beef patty. (Red pepper, corn, white vinegar, ground red pepper, salt and green onions.)
35. **The Beefster:** grilled hamburger patty topped with roast beef, horseradish and Muenster cheese, served on an onion roll.
36. **Milanese Burger:** ground beef patty lightly coated with bread crumbs, Parmesan cheese and oregano, pan fried till done. Accented with watercress sprigs and vinaigrette.
37. **Simple Cheeseburger:** ground round burger layered with your choice of Wisconsin cheese.
38. **Big Island Burger:** hamburger stuffed with Mozzarella cheese, covered with Canadian bacon and pineapple.
39. **Taco Burger:** topped with shredded lettuce, tomato, sour cream, and black olives.
40. **Breakfast Omelet Burger:** grilled ground beef patty piled high with diced ham, Cheddar cheese, mushrooms and green peppers, served on a toasted English muffin.
41. **Walla Walla Burger:** hamburger pan fried in sweet & sour chutney made with sauteed white onions, raisins, mustard seed and marsala wine. Served on thick sliced Texas toast.
42. **German Classic:** grilled burger with aged Cheddar cheese and Dusseldorf mustard.

43. **Blue Bayou Burger:** topped with crumbled Bleu cheese, lettuce, tomato, hot pepper mayonnaise, served on a sesame seed bun.
44. **Chili Burger:** Hearty beef burger hidden beneath your favorite homemade chili and shredded cheese.
45. **Kalamata Burger:** chopped green & Greek kalamata olives mixed with cream cheese spread on a grilled hamburger.
46. **Lucky Burger:** grilled beef burger on sesame rye bread, layered with hot-sweet mustard, prepared horseradish, sharp Cheddar, green apple slices, red apple slices and sliced almonds.
47. **Pinwheel Burger:** different colored, quartered cheese slices arranged in a pinwheel design melted atop a grilled burger.
48. **Santa Fe Burger Asada:** grilled ground beef brushed with chili puree, placed on a torta bun with bean dip, guacamole and sour cream.
49. **Anchovy Pizza Burger:** anchovies, Mozzarella cheese and pizza sauce stuffed into a grilled hamburger.
50. **North Woods Burger:** grilled ground beef stuffed with a wild mushroom sauce featuring shiitake, chanterelle, oyster and hedgehog mushrooms. Enhance with yellow and red bell peppers.

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- 51. Cajun Burger:** seasoned ground beef grilled with Cajun spices and spiced up with Jalapeno cheese, chili mayonnaise and pico de gallo sauce.
- 52. Black Jack Burger:** melted jack cheese over a Cajun blackened beef burger, served on a sesame bun with Creole mayonnaise, onions and tomatoes.
- 53. Double Decker Pizza Burger:** Cheddar cheese and pizza sauce between two thin beef patties.
- 54. The Gouda Burger:** sliced Gouda cheese and grilled zucchini atop a grilled hamburger.
- 55. Simple Twist Burger:** lean ground beef patty served with a slice of tomato and grated Asiago cheese on a hard roll.
- 56. Pineapple-Gruyere Burger:** topped with grilled fresh pineapple and smoked Gruyere cheese.
- 57. Tex-Mex Burger:** grilled ground beef piled with guacamole, onions and bacon.
- 58. Cheesy Pizza Burger:** lean burger covered with pizza sauce, Provolone, sharp Cheddar and Mozzarella cheeses.
- 59. Provolone Ranger Burger:** seasoned ground beef coated with Provolone cheese, warm black olives and tomatoes, served on focaccia bread.
- 60. Gorgonzola Burger:** hamburger stuffed with Gorgonzola cheese, grilled and spread with sweet mustard.
- 61. Ginger-Island Burger:** mix uncooked ground beef with soy sauce, ginger, cilantro and sesame oil, then grill.
- 62. Texas Red Burger:** grilled beef patty served open-faced and smothered with chili, cheddar and Monterey jack cheeses and grilled onion.
- 63. Beany Burger:** dried Cajun seasoning mixed with ground beef blanketed with pork-n-beans.
- 64. Smokey Burger:** beef burger topped with roasted balsamic onions, grilled bacon and smoked cheese.
- 65. Dieters Burger:** grilled lean ground beef patty with low-fat cottage cheese and no bun.
- 66. Outback Burger:** grilled burger topped with tender cactus, green salsa and spicy pepper cheese.
- 67. Worcestershire Burger:** hamburger covered with mushrooms sauteed in Worcestershire sauce.
- 68. Dilly Cheeseburger:** grilled burger seasoned with fresh dill and adorned with Provolone cheese, sauteed mushrooms and grilled onions.
- 69. Cheeseburger In Paradise:** beef patty lightly dressed with melted Brick cheese, pineapple slice and

shredded coconut.

70. Ranch-Hand Burger: hamburger piled with pinto beans, bacon, chilies and cheddar cheese on a potato roll.

71. Alpine Burger: lean ground beef smothered in sautéed mushrooms and Swiss cheese.

72. Garden-Fresh Burger: ground beef mixed with onions, beets and potatoes, accented with dilled sour cream.

73. West Indies Burger: ground beef mixed with cilantro, garlic, lime juice, curry powder, cumin, allspice and hot sauce. Grill and accent with mango chutney.

74. Fajita Beef Burger: patty mixed with fajita seasoning, and wrapped with guacamole, sour cream, shredded lettuce, diced tomatoes and salsa, served in a flour tortilla.

75. Bruschetta Burger: Italian seasoned ground beef with fresh tomato and basil, served on toasted garlic French bread.

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76. Sunshine Burger: aged Cheddar cheese, sprouts, scallions and avocado, embellishing a lean beef burger, served on a whole wheat bread.

77. Beef LT: burger prepared BLT style - bacon, lettuce, tomato and mayonnaise on grilled tomato bread.

78. Pesto Burger: cooked spinach, Mozzarella cheese and pesto sauce served atop a grilled beef patty.

79. Flank Steak Chili Burger: ground flank steak seasoned with cumin and cayenne pepper, heightened with black bean chili.

80. Mediterranean Burger: beef patty seasoned with Mediterranean spices (hot paprika, garlic, cumin, oregano leaves, mint leaves), grilled and served with gyro sauce in pita bread.

81. Pita Pizza Burger: ground beef patty grilled, covered with an herb seasoned tomato sauce and melted Italian cheeses, served on a pita loaf.

82. Parisian Burger: topped with crumbled Bleu cheese, marinated red onions and tomatoes served on a croissant.

83. Tough Texan Burger: ground beef seasoned with hot sauce and dried red peppers, smothered with pepper cheese and barbeque sauce, served on thick Texas Toast.

84. Aphrodisiac Burger: grilled beef patty lovingly stuffed with oysters and dressed with steak sauce.

85. Bleu Cheese Burger: crumbled Bleu cheese and bacon covering a grilled hamburger.

86. Veg-Head Burger: lean ground beef piled with cucumber slices, tomatoes, sprouts, creamy dill dressing, served on sun-dried tomato bread.

87. Dragon Burger: grilled ground beef patty, Limburger cheese and raw onion on an onion roll.

88. Crabby Burger: shredded crab salad with Swiss cheese atop a beef patty served on a croissant.

89. Hawaiian Supreme: ground beef patty stuffed with crushed pineapple, topped with a candied apple slice and sweet & sour sauce.

90. **Tortilla Burger:** beef mixed with onion, dried oregano and basil. Grilled and wrapped with tomato, mozzarella and Parmesan cheeses, all in a soft tortilla shell.
91. **The Islander Burger:** beef patty smothered with thousand island dressing, with lettuce, tomato and pickle.
92. **California Burger Chiffonade:** chopped walnuts, garlic and black pepper mixed into ground beef and grilled. Burger topped with guacamole, lettuce, Brick cheese and red onion.
93. **Potato Chip Burger:** hamburger accented with your favorite potato chips, ketchup and mustard.
94. **Bagel Burger:** lean ground beef patty served with tomato and onion on a fresh bagel with flavored cream cheese.
95. **Jalapeno Burger Topper:** ground beef seasoned with diced jalapeno peppers, a splash of hot pepper sauce, and grilled. Top with melted cheddar and cream cheese.
96. **Basic Burger:** grilled ground round burger seasoned with salt and pepper.
97. **Burger Au Poivre:** grilled ground beef served with crumbled Bleu cheese, coarse ground pepper, chopped parsley and mozzarella cheese on Vienna bread.
98. **Scandinavian Burger:** dill-seasoned ground beef patty covered in Gruyere and Cheddar cheeses, lettuce, cucumber slices, red onion, and served on a rye bun.
99. **Billy Burger:** grilled hamburger with ketchup only, no mustard, no pickles, nor onions. Don't forget to cut it in half!
100. **Brie Burger:** herbed Brie, warmed and placed over granny smith apples atop a lean ground beef burger with a hint of spicy mustard.
101. **Chili Con Queso Burger:** Beef burger smothered in melted jalapeno cheese sauce.

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To learn more about beef, visit our [Beef Page](#) and [Beef Processing Page](#)!

[The BEST way to determine doneness of your ground beef is to use a high quality meat thermometer. The following web page from the USDA tells everything you need to know about meat thermometers!](#)

If you are interested in purchasing a high quality thermometer, we sell the exact same thermometer we use here at the Jackson Frozen Food Locker meat processing plant in our commercial smokehouse. [Just click here to learn more!](#)

The ONLY way to know food has been cooked to a safe internal temperature is to use a meat thermometer!

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[Then Ask The Meatman A Question!](#) We'll be happy to try and answer your question as soon as we can!

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