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# PIT BEEF BURGER

## Recipe Details

Some claim its about the seasonings. Others say its all about the sauces. It really is a win-win burger, Baltimore-style.

## For the Burger

1. Combine ground beef with Lawry's Pit Barbecue Seasoning until evenly distributed
2. Form into 4 equal patties, or desired size
3. Grill to desired doneness

## For the Tiger Sauce

1. In a small bowl, combine mayo and drained Zatarain's Horseradish

## For the Build

1. Spread 2 tablespoons of tiger sauce on the base of the bun. Place lettuce, cooked burger, cheddar cheese, and 3 rings of raw white onion. Spread 2 tablespoons of Zatarain's Creole Mustard on the crown of the bun. Top the burger with crown of bun.

### BURGER | INGREDIENTS | SERVES 4

1 POUND GROUND BEEF, 80/20  
1 TABLESPOON LAWRY'S \* PIT BARBECUE SEASONING

### TIGER SAUCE | SERVES 4

1/2 CUP MAYONNAISE  
1/4 CUP ZATARAIN'S HORSERADISH

### FOR THE BUILD | SERVES 4

4 EACHES KAISER ROLLS, SPLIT  
4 PIECES BIB LETTUCE  
4 SLICES CHEDDAR CHEESE  
1/4 CUP WHITE ONION, SLICED INTO RINGS  
1/2 CUP ZATARAIN'S \* CREOLE MUSTARD

RECIPE TYPE: BURGERS TACOS AND SANDWICHES

CUISINE: AMERICAN REGIONAL

## NUTRITION INFORMATION (PER SERVING)

CALORIES: 760

SODIUM: 1430 MG

CARBOHYDRATES: 34 G

PROTEIN: 40 G