



California Bunless Burger

Juicy, well-seasoned, and delicious!

Prep Time: 10 minutes

Cook Time: 6-10 minutes

Level of Difficulty: 

Ingredients, per Burger:

- 100% Grass-Fed burger patties with 20% fat
- 1/4 teaspoon Onion Powder (each side)
- 1/4 teaspoon Garlic Powder (each side)
- Sea Salt, to taste (each side)
- Fresh-Ground Black Pepper, to taste (each side)

Ingredients, toppings:

- Dill Pickles, sliced
- 2+ slices of good-sourced, cooked bacon
- Nightshade-Free Guacamole
- Organic Yellow Mustard



Instructions

- Preheat your BBQ.
- Season both sides of the burger patties with the Onion Powder, Garlic Powder, Sea Salt, and fresh-ground Black Pepper.
- BBQ the burgers for 2-5 minutes per side (time will vary based on thickness: 2-3 for thin patties, 4-5 for thick patties)
- When done, we like to stack two patties together and adorn them with 2-3 dill pickle slices, 2 slices of baked bacon, and a large spoonful of homemade guacamole 2.0.
- For extra tang, dip bites of the burger into some Organic Yellow Mustard.
- Best eaten with a fork and knife, though you could always throw a cabbage leaf or some iceberg lettuce around it for a lettuce-wrap handheld burger.