

Pastrami Burgers

- 4 Servings

Serve a Rye Pale Ale or Belgium with this burger

Ingredients

- 2 teaspoon(s) ground coriander
- 2 teaspoon(s) paprika
- 1 1/2 teaspoon(s) ground ginger
- 1/2 teaspoon(s) sugar
- Salt and coarsely ground black pepper to taste
- 1 1/4 pound(s) ground beef chuck
- 8 slice(s) rye bread with caraway seeds (oval)
- 1/4 teaspoon(s) ground red pepper (cayenne)
- Deli mustard

Directions

- Prepare outdoor grill for direct grilling over medium heat.
- In cup, combine coriander, paprika, ginger, sugar, ground red pepper, 1 teaspoon salt, and 2 teaspoons black pepper.
- Shape ground beef into four 1/2-inch-thick oval burgers. On waxed paper, pat spice mixture onto both sides of burgers.
- Place burgers on hot grill rack; cook 8 to 9 minutes for medium or until desired doneness, turning burgers over once. Burgers should reach an internal temperature of 160 degrees F.
- Serve burgers on rye bread with mustard. Top with a smoked swiss or mild blue cheese.