



JUICY LUCY

PREPARATION

1. Start by grinding your own burger. We are using tri-tip steak.
2. Slice up the tri-tip and, using the LEM #8 Big Bite Grinder, grind up your beef with a coarse grind plate.
3. Season meat with Kosmos The Best Rub.
4. Grind the beef a second time using the fine grind plate and add more seasoning.
5. Make 2 flat patties and put them together with the cheese in the middle.
6. Put about 1-1 ½ slices of cheese per patty and seal around the patty to keep the cheese from seeping out.
7. Slice up 1-2 onions and throw them on the Blackstone at Medium-High heat with butter, oil, and top with Kosmos SPG seasoning and let them caramelize.
8. Crank up your Blackstone to High heat, throw the burgers on the griddle.
9. Let the burgers sit for a few minutes on the grill, flip and repeat, before doming them with a basting cover. Add a bit of water and cover again to steam the burgers and melt the cheese.
10. Give your burgers one more flip and toast your buns with a little butter.
11. Top with more cheese because you can never have too much cheese on a burger.
12. Once the cheese is melted, burgers are cooked, buns are toasted, and the onions are caramelized, it is time to take them off the grill and build your burgers.

INGREDIENTS

- Tri-tip steak
- Pepper jack or cheddar cheese
- Onions
- Kosmos SPG BBQ Rub
- Kosmos The Best Sizzlin' Burger Rub
- Chabbatta buns
- Butter

TOOLS

1. Blackstone Griddle
2. LEM #8 Big Bite Grinder
3. Basting Cover

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