

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's ♡ GARLIC HERB PAPRIKA BURGERS

Juicy, flavorful burgers seasoned with garlic, herbs, and paprika. Perfect for grilling season!



♥ INGREDIENTS ♥

- 1½ lbs ground beef (80/20 for best flavor)
- 1 tsp paprika
- ½ tsp smoked paprika *(optional)*
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried parsley *(optional)*
- ½ tsp dried thyme *(optional)*
- ½ tsp dried rosemary, finely minced (optional)
- Salt and black pepper to taste
- 1 tbsp Worcestershire sauce
- 2 tbsp butter
- 2 garlic cloves, minced

♥ OPTIONAL HERBAL ADDITIONS ♥

- 1 tsp dried oregano
- 1 tsp dried basil
- ½ tsp dried marjoram
- Fresh parsley, chopped (for garnish)

♥ INSTRUCTIONS ♥

1. **Mix the Beef:** In a large bowl, combine ground beef, paprika, garlic powder, onion powder, optional herbs, Worcestershire sauce, salt, and pepper. Mix gently (don't overwork).
2. **Form Patties:** Divide into 6 patties and shape gently.
3. **Cook the Burgers:** Heat a skillet or grill over medium-high heat. Cook burgers 4–5 minutes per side, or until desired doneness.
4. **Garlic Butter Finish:** During the last 2 minutes of cooking, add butter and minced garlic to the pan. Spoon the garlic butter over the burgers.
5. **Serve:** Place on toasted buns with your favorite toppings.

BUBBIE'S TIP

For extra flavor, let the burgers rest for a few minutes before serving. Optional herbs make it your own!

♥ BEST PAPRIKA TYPES ♥



Sweet Paprika — mild, rich flavor



Smoked Paprika — smoky BBQ flavor



Hot Paprika — spicy kick

♥ GREAT TOPPINGS ♥



Pepper Jack Cheese



Crispy Onions



Bacon



BBQ Sauce



Garlic Aioli



Lettuce, Tomato & Onion



Pickles

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITE

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