

Carolina Style Burgers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		chili
1	pound	lean ground beef
2	tablespoons	chile powder
1	teaspoon	paprika
1	teaspoon	cumin
1	teaspoon	oregano
1	teaspoon	brown sugar
1/2	teaspoon	onion powder
1/2	teaspoon	garlic powder
1/2	teaspoon	salt
1/2	teaspoon	black pepper
		cayenne and red chile flakes
1	cup	broth
15	ounces	crushed tomatoes
		burgers
1	pound	lean ground beef
1	tablespoon	dried minced onions
1	teaspoon	kosher salt
1	teaspoon	black pepper
4		thick slices cheese
4		sesame seed buns
		Slaw
1 1/4	cups	cabbage - finely chopped
1/4	cup	red cabbage - finely chopped
1/4	cup	carrots - shredded
1	tablespoon	onion - finely chopped
1/4	cup	mayonnaise
1	tablespoon	cider vinegar
1	tablespoon	sugar
1/2	tablespoon	canola oil

Brown the ground beef for chili in a large pan. Add seasoning and pour in broth. Coat the meat and break it up. Add tomatoes, reduce heat to medium and simmer.

Gently work the minced onions, salt, and pepper into the ground beef for the burgers, and then form into 4 patties.

Grill or pan-sear the burgers. To sear, preheat oven to 450. Heat a large cast-iron pan over med heat on the stove. Cook for 1 minute on each side and add to oven Check after 4 minutes.

Toss cabbage, carrots and 1 tablespoon of onion.

Whisk mayo, cider vinegar, canola oil and sugar until smooth in measuring cup. Pour over cabbage and toss.

Top each burger with a slice of cheese, chili and slaw.

Description: "beef"