

Best Burger Seasoning: Ultimate Homemade Blend for Juicy Patties

Best Burger Seasoning: Your Secret Weapon for Juicy, Flavor-Packed Patties!



METHOD

Slow cooker

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Recipe Card

SAVE

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SOURCE

ChefManiac

INGREDIENTS

- 1 tablespoon smoked paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon brown sugar
- 2 teaspoons kosher salt
- 1 ½ teaspoons black pepper, freshly ground if possible
- 1 teaspoon chili powder
- 1 teaspoon dried thyme
- ½ teaspoon ground cumin
- ... teaspoon cayenne pepper (optional, for heat)

Swaps and Notes:

Smoked Paprika: Essential for its distinctive smoky flavor and rich color. Do not substitute with regular paprika if you want that smoky depth.

Brown Sugar: Adds a touch of sweetness and helps with caramelization on the patty. You can reduce or omit it for a less sweet flavor.

Kosher Salt: Recommended for its clean taste and larger crystals. Adjust to your personal preference.

Black Pepper: Freshly ground black pepper will give the best aroma and bite.

Cayenne Pepper: This is entirely optional and customizable. Add more for a spicier kick, or omit if you prefer no heat.

Dried Thyme: Adds an earthy, herbaceous note. You

could also use dried oregano or a mix of both.

Ground Cumin: Adds a warm, earthy depth.

Directions:

Combine All Ingredients: In a small bowl, add all the ingredients: smoked paprika, garlic powder, onion powder, brown sugar, kosher salt, black pepper, chili powder, dried thyme, ground cumin, and cayenne pepper (if using).

Mix Thoroughly: Use a small whisk or a fork to mix all ingredients until thoroughly combined and there are no clumps of brown sugar or spices.

Store: Transfer the seasoning blend to an airtight container. Store it in a cool, dry place away from direct sunlight for up to 6 months to maintain freshness and potency.

How to Use Your Best Burger Seasoning:

For Burgers: Use about 1 tablespoon of this seasoning blend per 1 pound of ground beef (or turkey, chicken, veggie, or plant-based protein).

Mixing In: For deeper flavor, mix the seasoning directly into the ground meat before forming patties. Gently knead it in until just combined to avoid overworking the meat.

Sprinkling On: Alternatively, you can sprinkle the seasoning generously on both sides of your formed patties just before grilling or cooking.

Tips for Success:

Fresh Spices: Use fresh, high-quality spices for the best flavor. Spices lose potency over time.

Grind Your Own Pepper: Freshly ground black pepper makes a big difference in aroma and flavor.

Customize: This is your blend! Feel free to adjust the ratios of spices to suit your taste. Love garlic? Add more! Want more heat? Amp up the cayenne.

Don't Overmix Meat: If mixing into the meat, mix gently and only until the seasoning is incorporated. Overworking ground meat can lead to tough burgers.

Pat Patties Dry: Before seasoning and cooking, pat your burger patties dry with paper towels for a better sear.

Serving Suggestions and Pairings:

Crispy Baked Butternut Squash Fries

A refreshing Peach Watermelon Salad

DIRECTIONS

1. Making this : Best Burger Seasoning couldn't be simpler - just mix and store!
2. Combine : All Ingredients: In a small bowl, add all the ingredients: smoked paprika, garlic powder, onion powder, brown sugar, kosher salt, black pepper, chili powder, dried thyme, ground cumin, and cayenne pepper (if using).
3. Mix : Thoroughly: Use a small whisk or a fork to mix all ingredients until thoroughly combined and there are no clumps of brown sugar or spices.
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5. How to Use Your Best Burger Seasoning:: For Burgers: Use about 1 tablespoon of this seasoning blend per 1 pound of ground beef (or turkey, chicken, veggie, or plant-based protein).
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8. Tips for Success: Fresh Spices: Use fresh, high-quality spices for the best flavor. Spices lose potency over time.
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10. **Customize:** This is your blend! Feel free to adjust the ratios of spices to suit your taste. Love garlic? Add more! Want more heat? Amp up the cayenne.
11. **Don't : Overmix Meat:** If mixing into the meat, mix gently and only until the seasoning is incorporated. Overworking ground meat can lead to tough burgers.
12. **Pat : Patties Dry:** Before seasoning and cooking, pat your burger patties dry with paper towels for a better sear.
13. **Serving Suggestions and Pairings:** This Best Burger Seasoning is, of course, perfect for crafting the ultimate burger. Serve your seasoned patties on toasted buns with all your favorite fixings: lettuce, tomato, onion, pickles, cheese (like cheddar, provolone, or Swiss), and condiments like ketchup, mustard, or mayo. It's also fantastic on turkey burgers, chicken burgers, or plant-based patties.
14. **Consider serving your amazing burgers with sides like:**
15. **Crispy :** Baked Butternut Squash Fries
16. **A refreshing :** Peach Watermelon Salad
17. **Or even my hearty :** Cheesy Ground Beef Rice Casserole if you're feeling extra indulgent and want more beef!
18. **Storage and Leftover Tips:** Store the Best Burger Seasoning Blend in an airtight container in a cool, dry place away from direct sunlight. It will retain its freshness and potency for up to 6 months. Over time, spices can lose their flavor, so it's best to make smaller batches if you don't use it frequently.
19. **More Recipes You Will Love:** If you loved the savory goodness and convenience of this homemade seasoning, here are a few more fantastic savory recipes that I think you'll absolutely love for your next meal:
20. **For another crowd-pleasing, meaty dish,** check out my Slow Cooker Beef Brisket with BBQ Sauce for tender, fall-apart results.
21. **If you're a fan of quick and flavorful beef dishes,** my Chinese Pepper Steak is a must-try.
22. **For a versatile and fun way to serve ground meat,** my This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd is always a hit.
23. **And for a comforting, one-pan meal,** my : Cheesy Ground Beef Rice Casserole is a great choice.
24. **Don't forget my classic :** This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor for another easy savory option.
25. **Final Thoughts:** This Best Burger Seasoning Blend is your ticket to consistently delicious, juicy, and flavor-packed burgers. It's easy to make, incredibly versatile, and a fantastic addition to your spice cabinet. Give it a mix, and elevate your next burger night to gourmet status!

SWAPS & NOTES

Why I Love This Recipe I'm a huge advocate for making your own spice blends.

They're fresher, more customizable, and often much more flavorful than store-bought options.

What I particularly love about this Best Burger Seasoning is its incredible balance.

The smoked paprika adds a beautiful depth and color, while garlic and onion powder provide essential savory aromatics.

TIPS FOR SUCCESS

Fresh Spices: Use fresh, high-quality spices for the best flavor.

Grind Your Own Pepper: Freshly ground black pepper makes a big difference in aroma and flavor.

Feel free to adjust the ratios of spices to suit your taste.

Don't Overmix Meat: If mixing into the meat, mix gently and only until the seasoning is incorporated.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/best-burger-seasoning-ultimate-homemade-blend-for-juicy-patties/>