



CHEF WALTER J's CUBAN SPICE RUB™

Chef Walter J's Cuban Spice Rub® Spiced Hamburgers #1

1 lb Ground beef 80/20 (or your favorite blend)
1 Tbs. Chef Walter J's Cuban Spice Rub®. Spice can be adjusted to taste.

Method

- 1) Preheat grill to medium-high
- 2) Add Chef Walter J's Cuban Spice Rub® to ground beef and mix. Form into two 8oz. burgers and cook to your desired temperature.

Chef Walter J's Cuban Spice Rub® Spiced Hamburgers #2

1 ea 6 oz. Store bought burger
 $\frac{1}{2} + \frac{1}{2}$ tsp Chef Walter J's Cuban Spice Rub®. Spice can be adjusted to taste.

Method

- 1) Preheat grill to medium high
- 2) Sprinkle $\frac{1}{2}$ tsp of Chef Walter J's Cuban Spice Rub® on each side of hamburger and cook to your desired temperature.

Chef Walter J's Cuban Spice Rub® Spiced Turkey Burgers

1 pack Ground Turkey (approximately 1.3lbs)
1 & 1/4 tsp Chef Walter J's Cuban Spice Rub®. Spice can be adjusted to taste.

Method

- 1) Preheat grill to medium-high
- 2) Add Chef Walter J's Cuban Spice Rub® to ground turkey and mix. Form into three burgers and cook to well done.