

# STERLING "BIG POPPA" BALL

*Big* **POPPA SMOKERS**®

**CUSTOM CREATIONS**



# BIG POPPA'S BBQ BRISKET BURGER

▶ **COURSE:**  
Main Course

▶ **PREP TIME:**  
20-30 Min

▶ **COOK TIME:**  
6-10 Min

▶ **SERVINGS:**  
4

## INGREDIENTS:

- 4 x Tyson Brisket Burger Patties
- Big Poppa Smokers Double Secret Steak & Beef Rub
- Granny's Barbecue Sauce
- 4 x Onion buns
- Pepper Jack Cheese Slices
- Onion rings (already cooked from frozen)
- Sautéed Sweet Onions w/Sliced Jalapenos
- Shredded Lettuce
- Melted Butter
- Mayo
- Duck Fat Spray

## DIRECTIONS:

- Preheat your grill to high heat. Around 425-450F. Big Poppa used his Twin Eagles gas grill, but you can use what you have at home as long as the cooking temp is the same!
- Prep your toppings so you are prepared for burger assembly and can focus on cooking. Sauté your onions & jalapenos, shred your lettuce, and cook your onion rings ahead of time.
- ★ **Poppa's pro tip:** With any burger recipe, it's best to be fully prepped with all your toppings before you cook the patties. That way, you can focus on cooking the patties and assembly will be a breeze!
- Season both sides of patties with Big Poppa Smokers Double Secret Steak & Beef Rub. Allow seasoning to "melt" into the meat, about 5-10min.

## DIRECTIONS:

- Take your patties, BBQ sauce, cheese, duck fat spray, and buns outside.
- Spray both sides of the patties and grill grate with duck fat spray. Place patties on grill.
- Set a timer for 1min, use your phone timer so you can rotate at correct times to get the grill marks on your patties. Once the timer is up, rotate the patty 180 degrees to get cross-marks on your patties. Set another timer for 1min.
- ★ **Pro-tip:** your phone timer is your friend when cooking on a gas grill, it helps with consistency throughout your cook.
- Once the timer is up, flip the entire patty and start repeating the process on the other side.
- ★ **Pro-tip:** When rotating, place the meat to another side of the grill where the meat has not touched yet to avoid sticking.
- Once flipped, baste with a little BBQ sauce to start caramelizing on the patties. Don't forget to set your timers to get the cross-marks on your patties. Once you have the marks, place patties on the top shelf to baste again with BBQ sauce and melt the cheese onto the patties. Internal temp of your patties should be 150-160F once they're done cooking. Remove from the grill and place on a clean plate.
- ★ **Pro-tip:** Put the BBQ sauce on at the very end of cooking the patties for caramelization and to avoid burning the sugars in the sauce.
- Place onion buns directly on the grill to toast. Once toasted, head inside to start assembling your burgers!
- For burger assembly: Brush melted butter onto the toasted buns. Put lettuce down on the bottom bun and place the patty w/cheese on top. Drizzle more BBQ sauce on top of the patty, top with sauteed jalapenos and onions and onion rings on top. Spread mayo mixed with a little BBQ sauce on the top bun.
- Serve and enjoy!

## STILLS:



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