



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Cajun Hamburgers –

**2 lbs. ground chuck
1 green bell pepper, cored, seeded, and minced
½ cup chopped scallions (green onions)
3 cloves garlic, minced
2 tsp. ground cumin
2 tsp. ground oregano
1 tsp. dried thyme
1 tsp. paprika
Red pepper flakes, to taste
Salt, to taste
6 hamburger buns, toasted
Sliced tomatoes
Sour cream**

- 1. Combine the beef, green pepper, scallions, and garlic in a mixing bowl. Add the cumin, oregano, thyme, paprika, and red pepper flakes and salt to taste, and mix until blended. Shape the meat into 6 patties.**
- 2. Broil, fry or grill the meat to desired doneness. Place the hamburgers on toasted buns and top with sliced tomatoes and sour cream.**

Credit: Silver Palate Good Times Cookbook