

North Carolina Cattlemen's Beef Council
Create a Better Burger
Recipe Championship
Friday, October 20, 2017

Second Place: Shawn Wakefield, Wake Forest

Wakefield's Fajita Burgers

2 lbs. cubed stewing beef
2 lbs. skirt steak cubed

Marinade

1/2 cup Red Wine vinegar
1/2 cup Soy sauce
1T Cumin powder
1T Chili powder
1T Smoked Paprika
1/2 T Garlic powder
1/2 T Onion powder
1 Crush garlic clove

Toppings:

1 crushed garlic clove
1 red and orange bell pepper thinly sliced
1 medium onion thinly sliced
1T. Oiled sundried tomatoes
Salt and pepper
Sauté all topping ingredients until caramelized, set aside
1/2 cup prepared Monterey jack shredded cheese

Marinade ALL beef in marinade for 24 hours

Remove meat from marinade and discard liquid

Chill meat in freezer for about 20 minutes

Grind beef together until fully ground

Make patties and grill

Serve on toasted bun of your choice Brioche or potato rolls are preferred.