

Big, Fat, Juicy Skillet Burgers

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2-1/2 pounds of lean ground beef
1 teaspoon of dried parsley flakes
1-1/2 tablespoons of dried onion flakes
1/4 teaspoon of paprika
1/2 teaspoon of onion powder
1/2 teaspoon of garlic powder
1 teaspoon of light brown sugar
1/4 to 1/2 teaspoon of Cajun seasoning, *or to taste*
2 large eggs
1/2 tablespoon of beef base (like Better than Bouillon)
1 tablespoon of cooking oil, *divided*
1/2 cup of water
8 thick slices of cheddar cheese
8 burger buns

Whisk together the parsley and onion flakes, paprika, onion and garlic powder, brown sugar and Cajun seasoning. Blend together the seasoning mixture, eggs and beef base; add to the ground beef and gently combine. Shape into eight large balls and gently press into large, thick patties. Heat 1/2 tablespoon of the oil in a large skillet over medium-high heat and sear patties, in batches, adding the additional oil only as needed, 5 minutes on one side; turn and cook another 3 minutes. Remove and set aside to sear remaining patties if needed. Add 1/4 cup of the water and return burgers to skillet, cover and reduce heat to medium low. Continue cooking for about 10 minutes longer or until burgers are cooked through, adding more water only if needed. When burgers are done, internal temperature should reach 160 degrees F on an instant read thermometer. Top with cheese if using, and cover until cheese has melted before serving. Dress with mayonnaise, ketchup, mustard, lettuce, tomato, onion and pickle as desired.

Cook's Note: If you omit the Cajun seasoning, substitute salt and pepper.

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