# Black Stone Griddle

## Worcestershire Burgers

**Ingredients**

* 2 lbs [lean ground beef](https://www.readersdigest.ca/ingredient/lean-ground-beef/)
* 1 cup [breadcrumbs](https://www.readersdigest.ca/ingredient/breadcrumbs/) soft
* 1 [large onion](https://www.readersdigest.ca/ingredient/large-onion/) finely chopped
* 1 large [egg](https://www.readersdigest.ca/ingredient/egg/)
* 1 1/2 tsp [salt](https://www.readersdigest.ca/ingredient/salt/)
* 1/4 cup [Worcestershire sauce](https://www.readersdigest.ca/ingredient/worcestershire-sauce/)

**Instructions**

1. In a large bowl, combine all ingredients.
2. Mix well.
3. Shape into patties. Barbecue until done as desired.
4. Serve on toasted buns. Toppings like lettuce, tomato, pickles and bacon are optional.

2021/02/26 – Made and was happy on how it turned out. Didn’t have breadcrumbs, I used onion powder instead of raw onion.

## Nutty Burgers

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|  | Nutty Burgers  1.5 Ground Beef  1 medium onion  1 clove garlic, minced  1 cup dry bread crumbs  1/3 cup grated Parmeson cheese  2/3 cup pine nuts  1/3 cup chopped parsley  2 eggs  1.5 teaspoon salt  1 teaspoon pepper  Green onions for garnish  Combine beef, onion, garlic, bread crumbs, cheese, pine nuts, parsley, eggs, salt and pepper in a medium bowl. Shape mixture into 6 patties. |

## Quesadillas

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| 01/06/2019 | Quesadillas  <https://www.youtube.com/watch?v=FRXbOfeUiQI>  <https://www.youtube.com/watch?v=6H4qF1oOZqY>  Try making with Corn Tortillas and Cheese |

## Fajitas

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| 08/27/2018 | Fajitas  <https://www.myrecipes.com/recipe/best-steak-fajitas>  Recipe for Charcoal Grill  <https://www.youtube.com/watch?annotation_id=annotation_2749113065&feature=iv&src_vid=3EvWMlVv1Vs&v=VVcergkLu50>  Simple Mama Fajitas  <https://www.youtube.com/watch?v=M6toPZZIL3I>  Marinade: Soy Sauce, Lime Juice, Paprika, Garlic Powder, Onion Powder, Pepper.  Buy Outer Skirt Fajitas (versus Inner Skirts) they are the most tender  Marinate Fajitas 4 Hours in:  Olive Oil  Garlic  Cumin  Oregano  Worcestershire Sauce  Chili Powder  Salt  Griddle or Skillet:  Olive Oil  Onions  Bell Pepper  Marinade  Cook on Medium High for 5 minutes  Griddle or Skillet  Olive Oil  Cook Fajitas meat for 4 minutes on each side |

## Cleaning Griddle

<https://www.youtube.com/watch?v=tZhs8A2dh2E>

## Blackened Catfish

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|  | Blackened Catfish  <https://www.youtube.com/watch?v=FeHHAOujUr4>  4 catfish fillets  1 tablespoon chili powder  1/2 tablespoon Tony Chachere's Seasoning  1/4 tablespoon sea salt  1 teaspoon black pepper  1/2 tablespoon garlic powder  1/2 tablespoon onion powder  1 tablespoon thyme 1 lemon Extra Virgin Olive Oil  Lemons  Garlic/Butter Sauce  Mix all of the dry ingredients in a small bowl to create a dry rub. Coat the fillets on each side with the rub and set aside. Add a small amount of oil to a large cast iron skillet and bring the heat up to high. Place a fillet into the center of the pan, topside down, and cook for 3-4 minutes. Flip, and cook for another 3-4 minutes. Coat with a little lemon juice, Garlic-Butter saucegirlscoutcookie99@gmail.com and serve hot. |