

# Spicy Beef Burger

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## Ingredients

Canola oil, for grill grates

1 1/2 lb. ground beef

Kosher salt and freshly  
ground black pepper

4 slices deli-style pepperoni

1/2 jalapeño pepper, thinly  
sliced

2 oz. Cheddar cheese, thinly  
sliced

Hamburger buns, lettuce, and  
desired condiments, for  
serving

## Directions

Set up grill for direct and indirect cooking and heat to medium-high. Once hot, clean and lightly oil grates.

Gently shape beef into 4 balls; flatten into 3/4-inch-thick patties. Using your thumb, make a shallow, 1 1/2-inch-wide indentation in top of each patty. Season with salt and pepper.

Grill, uncovered over direct heat, indent sides up, until browned and patties easily lift from grates, 4 to 5 minutes. Flip and grill to desired doneness, 4 to 5 minutes more for medium. Meanwhile, grill pepperoni, turning often, until sizzling and starting to crisp, 1 to 2 minutes; transfer to a platter.

Transfer burgers to indirect heat and top with jalapeño and Cheddar, dividing evenly. Grill, covered, until cheese is melted, 1 to 2 minutes.

Serve on buns topped with pepperoni, lettuce, and desired condiments.