

# Precooked Cheeseburgers With FD Avocado and Cheese

This recipe makes 10 almost 1/3lb burgers on a Large Tray\*

[Retired at 40's: How to Make a FREEZE DRIED CHEESEBURGER–w/ Raw Ground Beef](#)

## Ingredients:

Hamburgers pattied into the size you want (I did 1/3 lb patties) With very lean ground beef.

Freeze Dried Tomatoes

Freeze Dried Cheese

1 can of beer

Freeze Dried Avocado powder



## Directions:

1. Cook burgers on the grill, or stove. I grilled to allow grease to drain off during cooking. I cooked mine to 140 °F and let rest to 145 °F for a rare burger.
2. Dab burgers with paper towels to remove excess grease and myoglobin, you can also rinse in hot water to remove extra grease. Let rest on paper towels to remove extra grease.
3. Place on a parchment lined tray.
4. Freeze Dry
5. Store Appropriately (See Tips and Tricks for storage help)

## Condiments directions:

**Cheese:** rehydrate shredded cheese in a bowl using a can of beer. This process is slow and will take time. May need to sit overnight.

**Avocado:** I rehydrate with lemon water to keep from going brown.

**Cycle Time:** My cycle time in a mixed load of raw and cooked hamburgers was just over 30½ hours.

**Rehydration:** I tried water, beer, pickle juice, and beef stock to rehydrate, letting the burgers sit covered in liquid until rehydrated.

**Cooking:** These burgers were already cooked, so all you have to do is heat up on the grill or stove.



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray