

Raw Cheeseburger Squares/Patties With FD Avocado and Cheese

This recipe makes 10 almost 1/3lb burgers. In a Large Tray *

[Live Life Simple's: How to Make a FREEZE DRIED CHEESEBURGER-w/ Raw Ground Beef](#)

Ingredients:

3 lbs ground beef (use the leanest meat you can find)

Freeze Dried Tomatoes

Freeze Dried Cheese

1 can of beer

Freeze Dried Avocado powder



Directions:

1. Weigh your meat to make sure you are putting an equal amount on each tray. (Dividers set to 10 portions) are very helpful for portioning down into single burgers (IF you are not using dividers, make sure to not overfill your trays and don't make them too thick)
2. Line your tray with parchment or silicone (I recommend parchment)
3. Spread raw ground beef evenly across the tray.
4. Pre-Freeze if possible
5. Freeze dry

Condiments directions:

Cheese (freeze dried) 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 (freeze dried) I rehydrate with lemon water to keep from going brown.

******Make sure to label your packages as raw, and SANITIZE your machine when done******

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 Directions: The myoglobin that makes raw meat look raw is gone, it will not look raw! These burgers already look cooked after soaking up liquids, make sure to cook to temperature.



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Cycle times & rehydration for reference only

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