



TURKEY BURGER PREP INSTRUCTIONS:

1. AIR FRYER COOKING:

Frozen: Place frozen burger(s) on the grill rack (if available) in your air fryer basket. Set the temperature to 390°F and cook for 10 minutes. Open drawer and season the top side of the burger(s), then flip and season the bottom side. Cook for an additional 10 minutes (or until the internal temperature is at least 165°F) for a well done burger. Remove burger(s) and let stand for 1 minute before serving.

Defrosted: Preheat your air fryer to 390°F. Season both sides of burger(s) and place on the grill rack (if available) in your air fryer basket. Cook for 6 minutes. Open drawer, flip burger(s), and cook for an additional 6 minutes (or until the internal temperature is at least 165°F) for a well done burger. Remove burger(s) and let stand for 1 minute before serving.

2. COPPER CHEF GRILL/GRIDDLE PAN:

Gas, Electric and Flat Top stovetops:

Defrosted: Place Copper Chef Grill/Griddle pan onto your stovetop. Season both sides of burger(s) and place on pan. Turn heat to medium high for 1 minute, then reduce heat to medium and cook for 5 minutes per side (or until the internal temperature is at least 165°F) for a well done burger.

3. COVERED SKILLET:

Defrosted: Season both sides of burger(s) and place in a nonstick frying pan. Turn heat to medium high for the first 2 minutes, then reduce to medium and cook for an additional 2 minutes. Flip burger(s) over, cover with lid and cook for 3-4 additional minutes (or until the internal temperature is at least 165°F) for a well done burger.

4. OVEN COOKING:

Defrosted: Preheat oven to 350°F. Season both sides of burger(s) and place in either a Copper Chef Grill Pan or a lipped, ungreased baking sheet. Place grill or sheet pan in the upper third position on oven shelf. Cook burger(s) for 8 minutes, then flip and cook for an additional 8 minutes (or until the internal temperature is at least 165°F) for a well done burger. Remove burger(s) from oven and let stand for 1 minute before serving.

5. FOREMAN GRILL:

Defrosted: Turn on your Foreman Grill and preheat for 1 minute. Place drip pan in front of your Grill, per the grill's instructions. Season both sides of burger(s), then place on Grill. Close top and cook for approximately 4 minutes (or until the internal temperature reaches 165°F) for a well done burger. Note: Results can vary depending on which Foreman Grill you own.



BEEF SIRLOIN BURGER PREP INSTRUCTIONS:

1. AIR FRYER COOKING:

Frozen: Place frozen burger(s) on the grill rack (if available) in your air fryer basket. Set the temperature to 390°F and cook for 9 minutes. Open drawer and season the top side of the burger(s), then flip and season the bottom side. Cook for an additional 9 minutes (or until the internal temperature is at least 165°F) for a well done burger. Remove burger(s) and let stand for 1 minute before serving.

Defrosted: Preheat your air fryer to 390°F. Season both sides of burger(s) and place on the grill rack (if available) in your air fryer basket. Cook for 6 minutes. Open drawer, flip burger(s), and cook for an additional 6 minutes (or until the internal temperature is at least 165°F) for a well done burger. Remove burger(s) and let stand for 1 minute before serving.

2. COPPER CHEF GRILL/GRIDDLE PAN:

Gas, Electric and Flat Top stovetops:

Defrosted: Place Copper Chef Grill/Griddle pan onto your stovetop. Season both sides of burger(s) and place on pan. Turn heat to medium high for 1 minute, then reduce heat to medium and cook for 4-5 minutes per side (or until the internal temperature is at least 165°F) for a well done burger.

3. COVERED SKILLET:

Defrosted: Season both sides of burger(s) and place in a nonstick frying pan. Turn heat to medium high for the first 2 minutes, then reduce to medium and cook for an additional 2 minutes. Flip burger(s) over, cover with lid and cook for 3-4 additional minutes (or until the internal temperature is at least 165°F) for a well done burger.

4. OVEN COOKING:

Defrosted: Preheat oven to 350°F. Season both sides of burger(s) and place in either a Copper Chef Grill Pan or a lipped, ungreased baking sheet. Place grill or sheet pan in the upper third position on oven shelf. Cook burger(s) for 8 minutes, then flip and cook for an additional 8 minutes (or until the internal temperature is at least 165°F) for a well done burger. Remove burger(s) from oven and let stand for 1 minute before serving.

5. FOREMAN GRILL:

Defrosted: Turn on your Foreman Grill and preheat for 1 minute. Place drip pan in front of your Grill, per the grill's instructions. Season both sides of burger(s), then place on Grill. Close top and cook for approximately 4 minutes (or until the internal temperature reaches 165°F) for a well done burger. Note: Results can vary depending on which Foreman Grill you own.