



5 professional tips for perfect Hamburgers and Spareribs

By Chef Charles “Chuck” Dunn | CA-MasterChef Kitchen From our kitchen to yours

For juicy, aromatic hamburgers

1. Use the right meat—80/20% meat/fat —for juicy, flavorful burgers that grill perfectly.

2. Handle carefully. Overworking the meat will result in tough burgers.

Form the patties carefully and keep them cold until ready to grill.

3. Season to taste. A pinch of kosher salt and fresh black pepper is all you need. Add it immediately after flipping the patty to preserve the flavor.

4. Control the heat, sear the burgers over direct heat cooking them evenly.

5. Toast and Build Like a Pro: Lightly toast the buns and stack them in this order:

Bottom bun, spread, onions, lettuce, tomato, pickle, patty, cheese, & a sauce top bun. This will deliver flavor in every bite.



“Taste the Love!”

From our Kitchen to your Kitchen

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For tender, fall-off-the-bone spare ribs

1. Remove the membrane

Peel back the silver skin from the back of the ribs – it helps the spices and smoke penetrate the meat

2. Rub it properly: Use a dry rub with brown sugar, salt, smoked paprika, garlic powder, and a pinch of cayenne pepper (optional). Let the marinade sit for at least 1 hour (or overnight for best results).

3. Cook slowly at a low temperature. Maintain 225F. Bake indirect heat for 3–5 hours cooking time is based on the size of ribs. Use a tooth pick place into the meat it should go in easily. On your smoker add wood chips such as hickory or apple shavings for an authentic BBQ flavor. (You can cook ribs in the oven)

4. Wrap ribs when you have a good bark in aluminum foil and drizzle with a splash of apple juice to make the ribs tender.

5. BBQ sauce last: Apply your BBQ sauce during the last 15–20 minutes of cooking. This prevents burning and ensures a shiny, delicious finish.

From Chuck:

"You don't need an extravagant kitchen—just the right knowledge, good ingredients, and the passion to cook with purpose. Let's fire it up and make magic!"

