

# Zola's Budget Burger Heat Hack

Flavor Lab Original + Sauce Remix Edition

Zola's Budget Burger is proof that you don't need a gourmet kitchen to drop a 5-star flavor bomb.

With a spicy twist, gooey cheese, and Cajun-seasoned potato wedges on the side, this burger turns budget ingredients into big bites.

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## Ingredients

### Burger Patties:

- 1 lb ground beef (80/20 blend)
- 1/4 cup diced cooked bacon
- 1/4 cup shredded smoked Gouda cheese (mixed into the beef)
- Salt & pepper to taste

### Toppings:

- 1/2 onion, sliced
  - 1 jalapeño, sliced
  - Cajun seasoning (for sautéing onions & jalapeños)
  - 4 burger buns (toasted in butter or lightly pan-seared)
  - Slaw (made with vinegar, sugar, and red pepper flakes)
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## Zola's Sauce Remix: A1 Heat Hack

Equal parts:

- A1 Steak Sauce
- Mayonnaise
- Hot sauce (Zola used a red habanero-based sauce called Colon Blow — very spicy!)

Optional Add-On:

- A pinch of Cajun spice or smoked paprika for extra heat.

**Z Sistas Tip:**

This sauce slaps on burgers and fries. Make extra.

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## Instructions

1. Mix the beef with bacon and shredded Gouda. Form into 3–4 patties and season with salt and pepper.
  2. Cook patties in a skillet or grill for 3–5 minutes per side, until medium with cheese melted inside.
  3. Sauté the onions & jalapeños in a separate pan with Cajun seasoning for 2–4 minutes per side, until charred and tender.
  4. **Toast the buns** in pan with butter on medium for 1-2 min
  5. Build your burger:
    - Bottom bun
    - Slaw
    - Burger patty
    - Sautéed onion & jalapeño
    - Big ol' smear of Zola's A1 Heat Hack sauce
    - Top bun
  6. Serve with Cajun-spiced potato wedges and napkins. Lots of napkins.
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## Z Sistas' Flavor Tips

Zola says: “Don’t skimp on the slaw, that tang cuts the richness.”

Ziya adds: “Make extra sauce. Trust me. You’ll want it on fries too.”