

Beef and Butter Fast Recipe Ingredients

1. Fry up your ground beef until fully cooked.
2. Drain your beef if you prefer and add 3 teaspoons of butter.
3. Mix in your chili powder, garlic powder, oregano, cumin, paprika, onion powder and thyme with 1/4 cup of water.
4. Divide your beef in half and reheat each bowl with 3 more teaspoons of butter.

Chili

- 1 lb ground beef
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon oregano
- 1/2 teaspoon cumin
- 1/4 teaspoon paprika
- 1/4 teaspoon onion powder
- 1/4 teaspoon thyme
- 3 teaspoons of butter

BBQ

- 1 lb ground beef
- 1 Teaspoon chili powder
- 1 Teaspoon paprika
- 1 Teaspoon minced garlic
- 1 Teaspoon minced onion
- 1 Teaspoon salt
- 1/2 teaspoon pepper
- 3 teaspoons butter

Cajun

- 1 lb ground beef
- 1 teaspoon salt
- 1 teaspoon minced garlic
- 1/2 teaspoon minced onion
- 1 teaspoon paprika
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon oregano
- 1/4 teaspoon thyme
- 3 teaspoons butter

Taco

1 lb ground beef
1 teaspoon Paprika
1/2 teaspoon Garlic powder
2 Teaspoons Chili powder
1 teaspoon Black pepper
1 teaspoons Cumin
1/2 teaspoon Oregano
3 teaspoons butter

Dill Pickle

1 lb ground beef
1 Teaspoon dried parsley
1 Teaspoon dried dill
1 teaspoons onion flakes
1/2 teaspoon onion powder
1/2 teaspoons garlic powder
1 teaspoon salt
1/2 teaspoon pepper
3 teaspoons butter

Greek

1 lb ground beef
1 Teaspoon minced garlic
1/2 Teaspoon dried oregano
1/2 Teaspoon dried basil
1/2 teaspoon dried parsley
1/2 teaspoon dried rosemary
1/2 teaspoon dried thyme
1/4 teaspoon ground nutmeg
1 teaspoon salt
1 teaspoon pepper
3 teaspoons butter