**Lemon Honey Burgers**

**INGREDIENTS**

1. ¼ cup extra-virgin olive oil
2. fresh lemon juice (from 1 lemon)
3. 1 tablespoon soy sauce
4. 1 teaspoon honey
5. 1 teaspoon Worcestershire sauce
6. 1 pound 80/20 ground beef

**DIRECTIONS**

1. In a large bowl, whisk together the oil, lemon juice, soy sauce, honey and Worcestershire sauce.
2. Place the ground beef in the bowl and knead.
3. Form meat into 4 patties.
4. Heat burner to medium-high. Cook burgers to desired doneness, 5 to 6 minutes per side for medium-rare.