

[Contact us](#) [About us](#) [More Receipes](#) [Blog](#)

# The Classic Burger

Today we are going to preparing a classic meal, the Hamberger. This meal is easy to prepare and great for outdoor picnics or bbq. in the backyard. Lets get started!

## Ingredients

(1) pound ground lean beef (1) large egg (1/2) cup minced onion (1/4) cup dried bread crum (1) tablespoon Worcestershire (1) or (2) cloves garlic, salt peeled and minced About (1/2) teaspoon pepper About (1/4) teaspoon wide (4) hamburgers split About (1/4) cup mayonnaise

## Directions

### Step 1

In a bowl, mix ground beef, egg, onion, bread crumbs, Worcestershire, garlic, 1/2 teaspoon salt, and 1/4 teaspoon pepper until well blended. Divide mixture into four equal portions and shape each into a patty about 4 inches wide.

### Step 2

Lay burgers on an oiled barbecue grill over a solid bed of hot coals or high heat on a gas grill (you can hold your hand at grill level only 2 to 3 seconds); close lid on gas grill. Cook burgers, turning once, until browned on both sides and no longer pink inside (cut to test), 7 to 8 minutes total. Remove from grill.

### Step 3

Lay buns, cut side down, on grill and cook until lightly toasted, 30 seconds to 1 minute. Step 4 Spread mayonnaise and ketchup on bun bottoms. Add lettuce, tomato, burger, onion, and salt and pepper to taste. Set bun tops in place.