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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 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.