

AI-01536 Homemade Burger Patty

👤 Owner	© Rigel Arcayan
☰ Tags	Recipe
🕒 Created time	@March 12, 2025 6:45 PM

Homemade burger patties

Creating your own burger patties at home is a delicious and rewarding endeavor. Here's a basic yet flavorful recipe to get you started:

Classic Homemade Burger Patties

Ingredients:

- **1 lb (450g) ground beef** (preferably 80% lean, 20% fat for juicier patties)
- **1 small onion**, finely chopped
- **2 cloves garlic**, minced
- **1 egg**
- **1/4 cup breadcrumbs**
- **1 tablespoon Worcestershire sauce**
- **1 teaspoon mustard** (optional)
- **Salt and pepper**, to taste
- **1 teaspoon paprika** (optional)
- **1 tablespoon chopped fresh parsley** (optional)

Instructions:

1. **Mix Ingredients:**

- In a large bowl, combine the ground beef, onion, garlic, egg, breadcrumbs, Worcestershire sauce, mustard, salt, pepper, paprika, and parsley. Mix gently using your hands until just combined. Avoid over-mixing to keep the patties tender.

2. **Form Patties:**

- Divide the mixture into four equal portions. Roll each portion into a ball, then flatten into a patty about 3/4 inch thick. Make a small indentation in the center of each patty with your thumb to prevent it from puffing up during cooking.

3. **Cook the Patties:**

- Preheat your grill, skillet, or frying pan to medium-high heat. Cook the patties for about 4-5 minutes on each side, or until they reach your desired level of doneness. For safety, ensure that beef patties reach an internal temperature of 160°F (71°C).

4. **Rest and Serve:**

- Let the patties rest for a few minutes after cooking to retain their juices. Serve on your favorite buns with your choice of toppings and condiments.

Topping Ideas:

- **Cheese** (cheddar, Swiss, blue cheese)
- **Lettuce**
- **Tomato slices**
- **Pickles**
- **Onions** (raw or caramelized)
- **Avocado slices**
- **Bacon**
- **Sauces** (ketchup, mustard, mayo, BBQ sauce, aioli)

Feel free to customize the recipe by adding your favorite herbs, spices, or even mix-ins like chopped jalapeños or grated cheese. Enjoy your homemade burgers, Rigel! 🍔

Is there any specific variation or ingredient you'd like to try in your patties?