

Here are several recipes you can try at home.

Juiciest Hamburgers Ever

No more dry, lackluster hamburgers. These are juicy, and spices can be easily added or changed to suit anyone's taste. If you find the meat mixture too mushy, just add more bread crumbs until it forms patties that hold their shape.

Ingredients

2 pounds ground beef; 1 egg, beaten; $\frac{3}{4}$ cup dry bread crumbs; 3 tablespoons evaporated milk; 2 tablespoons Worcestershire sauce; $\frac{1}{8}$ teaspoon cayenne pepper; 2 cloves garlic, minced

Directions

Step 1: Gather all ingredients.

Step 2: Preheat a grill for high heat.

Step 3: Mix the ground beef, egg, bread crumbs, evaporated milk, Worcestershire sauce, cayenne pepper, and garlic in a large bowl using your hands.

Step 4: Form the mixture into 8 hamburger patties.

Step 5: Lightly oil the grill grate. Grill patties until browned and no longer pink, about 5 minutes per side.

Step 6: Serve hot and enjoy!

Rhubarb Poppy Seed Muffins

These rhubarb muffins toe the line between muffin and cupcake - but are delicious nonetheless. The vanilla-poppy seed muffin base contrasts nicely with the tart rhubarb.

Ingredients

$\frac{1}{2}$ cup unsalted butter, softened; $1\frac{1}{4}$ cups white sugar; 3 large eggs, at room temperature; 1 tablespoon vanilla extract; $\frac{1}{4}$ teaspoon almond extract; 2 cups all-purpose flour; 1 tablespoon poppy seeds; 2 teaspoons baking powder; $\frac{1}{2}$ teaspoon salt; $\frac{1}{4}$ teaspoon ground nutmeg; 1 cup plain whole milk Greek yogurt; $1\frac{1}{2}$ cups finely chopped rhubarb

Directions

Step 1: Preheat the oven to 400 degrees F (200 degrees C). Line two muffin pans with liners.

Step 2: In a large bowl, beat butter and sugar together until light and fluffy, 2 to 3 minutes. Add in eggs 1 at a time, beating well after each addition. Turn the mixer speed up to medium-high, and beat batter until it is very light and fluffy, and has lightened in color, about 5 minutes. Mix in vanilla and almond extracts.

Step 3: Add in 1 cup flour, poppy seeds, baking powder, salt, and nutmeg and mix on low speed until just combined. Add in yogurt and mix until just combined. Add in remaining 1 cup flour and mix until just incorporated. Fold in chopped rhubarb.

Step 4: Divide batter between the lined muffin cups, filling each one about 3/4 full.

Step 5: Bake in the preheated oven until muffins spring back lightly when touched, 20 to 23 minutes. Allow muffins to cool in the pan a few minutes before removing to a wire rack to cool completely.