* 2 pounds ground beef
* 1 egg, beaten
* 3/4 cup dry bread crumbs
* 3 tablespoons evaporated milk
* 2 tablespoons Worcestershire sauce
* 1/8 teaspoon cayenne pepper
* 2 cloves garlic, minced
* Prep

15 m

* Cook

10 m

* Ready In

35 m

1. Preheat grill for high heat.
2. In a large bowl, mix the ground beef, egg, bread crumbs, evaporated milk, Worcestershire sauce, cayenne pepper, and garlic using your hands. Form the mixture into 8 hamburger patties.
3. Lightly oil the grill grate. Grill patties 5 minutes per side, or until well done.