The Perfect Basic Burger

These burger patties are made with ground beef and an easy bread crumb mixture. Nothing beats a simple hamburger on a warm summer evening. Pile these burgers with your favorite condiments and pop open a cool drink!

By **Allrecipes Member** | ✅ Tested by **Allrecipes Test Kitchen**

Prep Time: 5 mins

Cook Time: 15 mins

Total Time: 20 mins

Servings: 4

Yield: 4 burgers patties

Ingredients

- 1 large egg

- ½ teaspoon salt

- ½ teaspoon ground black pepper

- 1 pound ground beef

- ½ cup fine dry bread crumbs

Directions

Step 1

Preheat an outdoor grill for high heat and lightly oil grate.

Step 2

Whisk together egg, salt, and pepper in a medium bowl.

Step 3

Add ground beef and bread crumbs and mix with your hands or a fork until well blended.

Step 4

Form into four 3/4-inch-thick patties.

Step 5

Place patties on the preheated grill. Cover and cook 6 to 8 minutes per side, or to desired doneness. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C).

Step 6

Serve hot and enjoy!

Nutrition Facts

Per serving: 317 calories; total fat 18g; saturated fat 7g; cholesterol 125mg; sodium 475mg; total carbohydrate 10g; dietary fiber 1g; total sugars 1g; protein 27g; vitamin c 0mg; calcium 39mg; iron 3mg; potassium 347mg