

# hamburger-recipes.com

## Basic Hamburger

This Basic Hamburger is easy to make and tastes great.

If you have already visited my Burger Making Tips page, are experienced in burger making or are a regular visitor to Hamburger Recipes.com please ignore the (links) below.

([A note on my measuring units](#))

Serves 4

### For The Patties:

1lb/500g ground beef ([how to grind your own meat](#))

1 half onion grated or finely chopped

4 pinches ground coriander (CILANTRO CORIANDER)

4 pinches paprika powder (고추 가루)

a little pepper, fresh ground is better

a little salt

1 hand fresh bread crumbs

1 egg lightly beaten

~~1 quarter beef stock block dissolved in a quarter cup water~~

-Adobo 루스

### For the Rolls:

4 rolls

sliced tomato

thinly sliced onion

lettuce

~~a few slices of gherkin~~

mayonnaise

ketchup

Mix all the patty ingredients thoroughly, leaving the salt for after the patties are cooked if you prefer ([how to season meat](#)).

Make sure the mixture is cool. Divide mixture into 4 equal balls and mold into patties ([how to mold patties](#)).

Cook on medium heat under the grill, on the barbecue or in a pan ([how to regulate cooking temperature](#)) untill the patty is cooked to your preferred degree of doneness or the internal temp reaches 160F/70C ([when is my patty cooked?](#)).

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in a pan) just before the patties are done. Spread mayonnaise on the bottom halves, add a thin slice of onion, some lettuce, a slice of tomato and a little sliced gherkin. Top it off with a little mayo and ketchup, the patty and the top half of the roll.

**Bon Appetit!**

• 빵, 양상치, 치즈, 토마토, 양파, 피클, 케첩, 마요네즈, 치즈, 마요네즈  
공작시타 그곳에 넣고. 고기랑 같이 낸다.

볼에 모두 넣으.

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소바약크기로 동그랗게 뭉쳐서  
반죽하기.

그런 오븐에 구워낸  
아 Frypan에 충분히 구워낸

치즈버거 덮어볼 거의 다 굵  
마지막에 고기위에 슬라이스  
치즈 올린다

