



Juiciest Hamburgers Ever



Prep
15 m

Cook
10 m

Ready In
35 m

allrecipes!

SAFEWAY

Safeway
11450 San Pablo Ave
EL CERRITO, CA 94530

Recipe By: Jane

"No more dry, lackluster burgers. These are juicy, and spices can be easily added or changed to suit anyone's taste. Baste frequently with your favorite barbeque sauce. 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
3/4 cup dry bread crumbs
3 tablespoons evaporated milk

2 tablespoons Worcestershire sauce
1/8 teaspoon cayenne pepper
2 cloves garlic, minced

80% Lean 20%
Fat Ground
Beef 1 Lb
\$2.99 for 1 item -
expires in 3
weeks

Directions

- 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.

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