



Chris39 Best Burgers

Oscar · 29/09/2024



Prep Time

4 hrs 30 mins

Difficult

Medium

Servings

4 hrs 50 mins

Description

Been searching for that perfect burger recipe but end up making a meatloaf sandwich Been looking for that Wow reaction at your next BBQ Look no more this simple recipe does just that I cant count how many have askedbegged for this recipe at my BBQs so now its time to share Serve on buttered and toasted kaiser rolls and condiments of choice

Ingredients

— - 1 teaspoon butter - ½ cup finely diced onion - 2 pounds ground beef chuck - ½ pound ground lamb - 5 teaspoons Worcestershire sauce - salt and ground black pepper to taste

Instructions

1. Melt butter in a skillet over medium heat and cook and stir onion until nearly translucent
2. about 4 minutes; remove from heat and cool to room temperature. Mix the beef chuck
3. lamb
4. onion
5. Worcestershire sauce
6. salt
7. and black pepper in a bowl. Divide the mixture into fifths and form each portion into a large burger. Press an indentation in the center of each burger with your thumb to keep burgers flat while cooking. Chill the patties thoroughly
8. 4 to 8 hours. Allow burgers to warm to room temperature before cooking. Preheat an outdoor grill for high heat
9. and lightly oil the grate. Cook burgers on the hot grill until they show grill marks and the meat is no longer pink inside
10. about 5 minutes per side. Do not press burgers with a spatula as they cook
11. and flip only once. Let stand 1 minute before serving.