



Delicious Grilled Hamburgers

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

3

Description

These grilled burgers are tender and juicy with a smoky flavor. Serve on buns with your favorite toppings.

Ingredients

— - 1 pound lean ground beef - 1 tablespoon Worcestershire sauce - 1 tablespoon liquid smoke flavoring or less to taste (Optional) - 1 teaspoon garlic powder - 1 tablespoon olive oil - seasoned salt to taste

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Preheat an outdoor grill for high heat and lightly oil the grate. Combine ground beef
2. Worcestershire sauce
3. liquid smoke
4. and garlic powder in a medium bowl; lightly mix until just combined. Dotdash Meredith Food Studios With minimal handling
5. form mixture into three patties. Dotdash Meredith Food Studios Brush oil onto both sides of each patty
6. then season with salt. Dotdash Meredith Food Studios Cook patties on the preheated grill until no longer pink in the center
7. about 5 minutes per side. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Dotdash Meredith Food Studios