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## Basic Chicken Burger

This Basic Chicken Burger is easy to make and it tastes great. If you have already visited my Chicken Burger 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 chicken meat ground or finely chopped [\(how to grind your own meat\)](#)  
1 half onion finely chopped  
1 dash lemon juice  
4 pinches paprika powder  
2 pinches dried oregano  
a little pepper, fresh ground is better  
a little salt  
1 hand fresh bread crumbs  
1 egg lightly whisked  
1 quarter chicken stock block dissolved in a quarter cup water

### **For the Rolls:**

4 rolls  
sliced tomato  
thinly sliced onion  
lettuce  
a few slices of gherkin  
mayonnaise

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 press into patties [\(how to mold patties\)](#).

Cook on low heat under the grill, on the barbecue or in a pan [\(how to regulate cooking temperature\)](#) until cooked through or the internal temp reaches 175F/80C [\(when is my patty cooked?\)](#).

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in 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, the patty and the top half of the roll.

**Bon Appetit!**