

# 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  
4 pinches paprika powder  
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

### **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 [\(how to regulate cooking temperature\)](#) until 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!**