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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 bouillon/stock cube dissolved in 2 to 3 tablespoons 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!