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Basic Pork Hamburger Recipe

This Basic Pork Hamburger Recipe is as tasty as it is easy. Definitely best when grilled.

Pork is sometimes mixed with beef but it is rarely used on its own when making hamburgers. Pork is tender, economical and very tasty. Don't overcook it and you'll be surprised by the result.

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 lean pork [\(how to grind your own meat\)](#)
- 2 pinches onion seasoning
- 1 pinch garlic seasoning
- 4 pinches paprika powder
- pepper to taste, fresh ground black is better
- a little salt to taste
- 1 hand fresh bread crumbs
- 1 small egg beaten
- 1 quarter chicken stock block dissolved in a quarter cup water

For the Rolls:

- 4 fresh bread rolls
- sliced tomato
- thinly sliced onion
- lettuce
- a few slices of gherkin
- mayonnaise
- mustard

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 patties are cooked to medium done (160F/70C) making sure you don't overcook them or the pork will become dry and tasteless. [\(when is my patty cooked?\)](#).

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 more mayo, the patty, some mustard and the other half of the roll.

Bon Appetit!