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Better Beef Burger

A little steak and Worcestershire sauce enhance the taste of my Better Beef Burger. 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, preferably good quality coarse ground [\(how to grind your own meat\)](#)
1 half onion finely chopped
1 clove garlic crushed or a pinch of garlic powder
1 dash steak sauce(about 2 tablespoons)
1 small dash Worcestershire sauce(about 1 tablespoon or less)
a little pepper, fresh ground is better
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

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 pan) just before the patties are done. Spread mayonnaise on the bottom half, add a thin slice of onion, some lettuce, a slice of tomato and a little sliced gherkin. Top it off with the patty and the other half of the roll.

Bon Appetit!