

Hamburger-recipes.com

Tropical Hamburger

The pineapple and cheese are inside this Tropical Hamburger. 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](#))
2 pineapple rings drained and crushed
1/2 handful grated cheese(equivalent to 4 slices)
A dash of teriyaki or soy sauce(about 2 tablespoons)
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
mayonnaise

Mix all the patty ingredients thoroughly ([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 of the roll, add a thin slice of onion, some lettuce, a slice of tomato, the patty and the other half of the roll.

Bon Appetit!