

The Really Classic Burger Recipe

Difficulty Level: **Easy**

Preparation Time: 10 minutes

Cook Time: 12 Minutes

Total Time: 22 Minutes

Ingredients

- 1-pound Ground Beef (80-20)
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon fresh ground black pepper
- 1 tablespoon finely chopped onion
- A pinch of butter

Preparation Method

1. Pre-heat your grill and oil your grate.
2. In a bowl, mix Worcestershire sauce, black pepper, and chopped onions.
3. Add in Ground Beef and mix lightly.
4. Form 4 patties approximately 3/4 – 1 inch thick.

Cooking Method

1. Place patties on grills, add salt
2. Cook it over heat, 6 mins each side. (depends on how done you want it to be)
3. Butter the bottom bun, lightly toast both top and bottom buns.
4. Serve and enjoy. (Beware hot!)



Recipe by
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