



Simple Juicy Burger

NIBBLEDISH CONTRIBUTOR

Ingredients

- Ground Beef (portioned for 3-4 hefty burgers) - One Egg - Worcestershire Sauce - 1/2 Onion (finely diced) - Cheese of your choice (option to put some in the burger mixture) - Salt & Pepper - Bread of your choice (mine: French Roll)

Instructions

I'm a burger lover and have found that making my own burgers is not half bad! 1. Burger mixture, combine ground beef, egg, worcestershire sauce, onion, salt and pepper, and a bit of cheese if desired. 2. Divide burger mixture to the appropriate proportion and mold patties. 3. Use a non-stick pan, heat some oil and grill the patties about 3-5 minutes on each side. Place cheese on patty at the last minute of cooking. 4. Toast your bread with butter in a pan. 5. Assemble the hamburgers. Garnished with tomatoes and herb salad. This burger can be paired with oven roasted potatoes or a simple salad. (I also have a great juicy turkey burger that I would love to share, but will have to wait until I make it again to get a nice picture.)