Tamago hambagu (cheese hamburg with egg)

NIBBLEDISH CONTRIBUTOR

Ingredients

This recipe will serve 4

1/4 cup shredded cheddar cheese + a bit extra for topping
1 tsp grated parmesan cheese
1 small onion, chopped
1 tbsp ketchup
1 tbsp worcestershire sauce
1/2 tsp salt
1/2 tsp pepper
1/4 tsp garlic powder
1/2 lb ground beef
5 eggs
4 hamburger buns, split

Instructions

Heat grillpan or frying pan to medium high heat.

In a large bowl, mix together the Cheddar cheese, Parmesan cheese, onion, 1 of the eggs, ketchup, worcestershire sauce, salt and pepper. Crumble in the ground beef, and mix together by hand.

Form into patties, and cook appox. 4-5 min per side, depending on how done you like.

While the burgers cook, fry up the 4 remaining eggs. (the best way is to leave the yolks runny.)

Top the burgers with a fried egg, a sprinkling of extra cheese if you like, and any toppings you choose.