

JUICY CLASSIC GRILLED BURGER

ESTIMATED TIME TO MAKE

Total Time: 25 - 30 minutes

Makes 4 Burgers

INGREDIENTS:

- 1 ½ LBS GROUND BEEF (80/20 BLEND)
- 1 TSP SALT
- ½ TSP BLACK PEPPER
- OPTIONAL: 1 TSP WORCESTERSHIRE SAUCE OR A DASH OF GARLIC POWDER
- 4 BURGER BUNS
- TOPPINGS: LETTUCE, TOMATO, PICKLES, ONIONS, CHEESE, CONDIMENTS

INSTRUCTIONS

1. PREHEAT GRILL TO MEDIUM-HIGH (ABOUT 450–500°F).
2. FORM PATTIES:
 - DIVIDE MEAT INTO 4 PORTIONS AND GENTLY SHAPE INTO PATTIES.
 - MAKE A SLIGHT INDENT IN THE CENTER OF EACH PATTY WITH YOUR THUMB—THIS PREVENTS PUFFING DURING GRILLING.
3. SEASON PATTIES ON BOTH SIDES WITH SALT AND PEPPER (AND ANY EXTRAS YOU LIKE).
4. GRILL:
 - PLACE PATTIES ON THE GRILL AND DON'T PRESS DOWN!
 - COOK 3–4 MIN PER SIDE FOR MEDIUM, OR UNTIL INTERNAL TEMP HITS 145–160°F.
 - ADD CHEESE DURING THE LAST MINUTE, CLOSE LID TO MELT.
5. TOAST BUNS LIGHTLY ON THE GRILL (OPTIONAL BUT DELICIOUS).
6. ASSEMBLE BURGERS WITH YOUR FAVORITE TOPPINGS AND SERVE IMMEDIATELY!