

RECIPE

Simply Delicious Burger

Nothing says summer like a juicy burger hot off the grill! This tried and true recipe is so simple and tastes delicious every time. Yeah you can make the perfect burger!



INGREDIENTS

Ground chuck
(1/4-1/3 lb per burger)
Salt
Black Pepper
Garlic Powder
Seasoned Salt



PREPARATION

- Divide the meat into sections: ¼ or 1/3 lb
- Form patties, do not over-handle the burger
- Keep thickness of patty to ½" thick
- Place formed patties on platter—evenly sprinkle one side with all seasonings.
- Flip patties over and repeat seasoning.
- Place patties on hot grill
- Grill 4-5 mins per side (set a timer) depending on desired doneness

DO'S & DON'TS

- No matter how tempted you are, **DO NOT** press the burgers with a spatula. It releases the fat which makes your burger dry.
- Keep burger chilled until forming patties; **DO NOT** over handle as it breaks down the fat.
- **DO** Put cold patties on grill. Keep burgers chilled after forming if grill is not ready.
- **DO** skip the lean ground beef if you're wanting a juicy, flavorful burger.
- Dimpling, thick edges, and other "tricks" are **not necessary**—Make burgers all the same size and thickness so they cook evenly.
- **DO** add cheese last 15-20 seconds of cooking duration



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