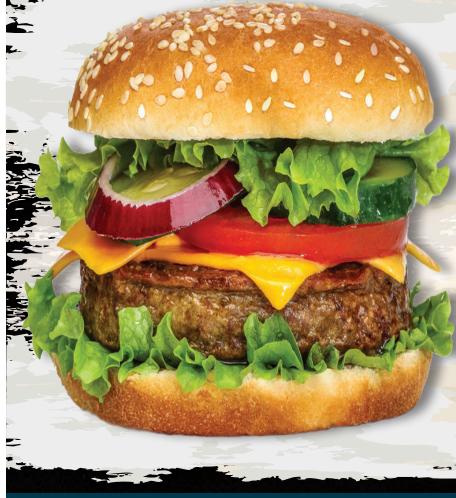


INDUSTRY

JUICIEST HAMBURGERS EVER



"No more dry, lackluster burgers. These are juicy, and spices can be easily added or changed to suit anyone's taste. Baste frequently with your favorite barbeque sauce. If you find the meat mixture too mushy, just add more bread crumbs until it forms patties that hold their shape.

INGREDIENTS

- 2 pounds ground beef
- 2 tablespoons Worcestershire sauce 1 egg, beaten
- 2 cloves garlic, minced 3/4 cup dry bread crumbs **3 tablespoons evaporated milk**

DIRECTIONS

Prep 15 m Cook 10 m 35 m

Ready In

• Preheat grill for high heat.

1/8 teaspoon cayenne pepper

- In a large bowl, mix the ground beef, egg, bread crumbs, evaporated milk, Worcestershire sauce, cayenne pepper, and garlic using your hands. Form the mixture into 8 hamburger patties.
- Lightly oil the grill grate. Grill patties 5 minutes per side, or until well done.

TIP

ELLINWOOD

Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.





