



# SALUTE

TO THE

# BEEF

# 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 cloves garlic, minced
2 tablespoons Worcestershire sauce	3/4 cup dry bread crumbs
1 egg, beaten	3 tablespoons evaporated milk
1/8 teaspoon cayenne pepper	

### DIRECTIONS

Prep	Cook	Ready In
15 m	10 m	35 m

- Preheat grill for high heat.
- 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

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