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# Ground Beef Recipes: Tips To Prepare Several Delicious Ground Beef Hamburger Recipes

Ground beef hamburgers are among the most generally appreciated recipes all across America. It is mostly referred to as one of the classic foods of the countryside. People usually believe that beef hamburgers made in your own home are much tastier and healthier as compared to the ones served in restaurants. But, the process of preparing American classic ground beef hamburgers is generally witnessed as one of the trickiest recipes. Consequently, we bring to you an easy yet delicious beef hamburger recipe. Homemade dishes will always be cherished additional since they're sterile and can be made to fit own flavor.

Consequently, basically the method of making ground beef hamburger is extremely simple. All you may need is some of the condiments like ketchup, mayonnaise, lettuce, tomato, pickles, cheese, slices of cooked bacon or saut?ed onions and mushrooms. Although, this hamburger will not need something to support as side dish, you can dish up salsa and guacamole to reinforce the savor. Initially, let's discuss a few of the most incredible secrets that would assist you in preparing



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scrumptious ground beef recipe every time you want. So, below mention are some strategies to prepare perfect homemade ground beef hamburgers:

1. Always go for quality ground beef for your dish. The only option will be to opt for 80 to 85% lean ground chuck. Generally, a lot of lean meat ends up in making the hamburger very dried out.
2. Try combining a little salt and pepper in the meat and then start preparing patties.
3. Just remember to aren't over-cooking the ground beef. Over-cooking generally make the meat additional dense and solid.
4. Also, try and make bigger patties than usual so that you can avoid shrinkage.
5. Once your patties are all set, you have to prepare a 1/4-inch indentation in the center of each patty. This will likely assist you avoiding the unnecessary puffing of a patty through the middle.
6. Always be set with ingredients and toppings in advance.
7. Lastly, simply toast a few buns to cook the ultimate ground beef hamburger recipe.



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## Ground Beef Hamburger Recipe

Begin with mixing beef, pepper and salt together in a big bowl. Divide the hamburger meat into 4 equal portions. Shape each part into a 3/4 to 1-inch thick round patty. Rub oil around a Cast-Iron Grill/Griddle or a Large Cast Iron Skillet placed on the stove over medium heat. When the oil is glistening and pan is hot, place the burgers into the pan indentation side up. Cook until the burgers are browned on the underside, about four minutes. Flip the burgers over using a powerful spatula and continue to prepare 4 to 5 more minutes or until they're done the way you prefer them.

For details on ground beef recipes please look at ground beef recipes. You may also have a look at some great ground pork chop recipes by clicking [Pork Chop Recipes](#)

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