Posted on 17 September 2012

by ewfood

Hamburger with everything

Ingredients

For the patti
1lb. ground beef or chicken
½ onion, minced
1 clove garlic, minced
1 slice of bread, whatever you have, pour water over it and squeeze the excess so that you have a bit of soggy bread
1 egg
3 tsp. dried basil or thyme or oregano or whatever herbs take your fancy
Salt and pepper to taste
For the hamburger
4 hamburger rolls
4 lettuce leaves
4 slices gherkins, sliced length ways
4 slices tomato
4 slices mature cheddar cheese
4 tsp. mayonnaise

Preparation

1. In a bowl combine the meat, onion, garlic, egg, bread, herbs and salt and pepper to taste. Mix the ingredients with your hand, which you have hopefully washed
2. Mould the meat into patties and cook them on the grill or in a pan until they are done
3. Split the buns and spread a teaspoon of mayonnaise on each bun. Put a lettuce leaf, tomato slice and gherkin slice on one side of the roll. Place the hot hamburger patties on top of the vegetables and add a slice of cheese
4. Serve the hamburgers with homemade fries or grilled veggies for a superb dish.

Cooks Note

You can use the hamburger meat to make a fast and tasty meatball sauce instead of the hamburgers or you can shape the meat into patties and wrap each one in cling film and freeze to use on a later date; These hamburgers are bursting with flavour and are much better for you then the drive through stuff as you are using fresh ingredients of course you are making them with love.