

CLASSIC HAMBURGER

- 1.5 lb ground beef
- Kosher salt
- cracked pepper

INSTRUCTIONS:

Divide ground beef into 4 patties. Liberally season the patties on both sides with kosher salt and fresh cracked pepper.

YOUR NEW FAVOURITE BURGER

- 1/3 cup fine dry breadcrumbs
- 6 bacon slices
- 1/2 cup onion
- 1 tablespoon garlic
- 1 tablespoon canned chipotles in adobo
- 1 teaspoon ground cumin
- 3/4 teaspoon dried oregano
- 1.25 lb ground beef
- 1 large egg, lightly beaten
- 1/4 cup chopped cilantro
- 1 teaspoon salt



INSTRUCTIONS:

Cook bacon in a 10-inch heavy skillet over medium heat, stirring occasionally, until crisp. Transfer with a slotted spoon to paper towels to drain. Crumble in Food processor. Put onion, garlic, and chipotles in processor until fine. Place in mixer with bread crumbs, ground beef, egg, cilantro, cumin, oregano, bacon and salt and mix well.

Divide mixture into 4 patties.

TIPS

- Use your thumb to create a dimple or well in the center of the patty, as this will ensure that the burgers cook evenly without plumping up.
- Grill your burgers over high heat. Whether using gas, charcoal (skip lighter fluid and use a chimney starter instead), or an indoor grill pan, you want to make sure to grill your burgers over substantial heat to form that nice crust (flavor/texture) that we all love.
- Avoid using your spatula to press down on your burgers while cooking. Why? Those flavorful juices are meant to stay inside the burgers—don't waste all that flavor by pressing out the juices just to make your grill sizzle.
- Flip your burgers only one time.
- Allow your burgers to rest for a few minutes before serving. This will ensure that the juices redistribute into the meat.

