

Juicy Basic Burgers

1 kilo (2.2 pounds) chopped meat/mince

1 teaspoon granulated garlic

1 teaspoon dried minced onion

1-2 tablespoons oil

1/2 cup breadcrumbs- not fine

1 egg

For garnish, burger buns, lettuce, tomato, pickles, ketchup, bbq sauce, mayo etc.

Directions:

Mix together the chopped meat, garlic, onion oil, breadcrumbs and the egg. Don't overmix the mixture. Form 8 nice sized hamburgers and place in broiling pan. Make gentle depressions in center of hamburgers- *not* all the way to the edge and not too deep. Turn broiler to low broil. Broil 5-6 minutes on each side till medium. If you prefer them more well done, add an additional minute or two to each side. Serve on buns with lettuce, pickles, tomato and condiments.