

How to Grill the Best Hamburger

For the burgers:

1 ½ lb. **Sinclair Family Farm** ground beef
(you can also use lamb or pork)

Salt

Pepper

Brioche hamburger buns

Butter

Toppings

Cheese

Greens

Onions

Tomatoes

Condiments

Other: Bacon,
fried egg,
mushrooms

Method

1. Preheat a grill over medium high heat.
2. Divide ground beef into 4 patties, using your thumb to create a small well in the center of each patty.
3. Liberally season the patties on both sides with salt and pepper.
4. Lightly butter the cut side of each bun and add to the grill for 60 – 90 seconds, or until just toasted and browned.
5. Add hamburger patties over direct heat and grill covered for 3-4 minutes on each side for medium rare plus. Don't press on the burgers with your spatula while cooking – keep those juices in the meat!
6. Remove from grill (or top with cheese to melt) and rest 3 – 4 minutes before serving.
7. Top with your choice of ingredients and serve.

