

Best EVER Burgers

By Kevin Traschler

INGREDIENTS:

1 lb. lean ground beef

4 drops Worcestershire sauce

1 tsp. crushed oregano

Salt and pepper to taste

6 hamburger buns, split



In a large bowl, combine the beef, Worcestershire, oregano, salt and pepper. Mix well and form the meat into 6 patties. When the coals are hot and evenly distributed, place the burgers in the center of the grill and set the buns, open-face down, to the outside edge. As soon as the buns are toasted, flip the burgers and place a bun top on each. This will help the meat cook through while the bread soaks up juices. Serves 6. Set out with your favorite condiments.