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Oma's Best Hamburger Recipe

Ingredients:

- 1 lb lean ground beef
- 1 egg
- ½ small onion, chopped (optional)
- ¼ cup bread crumbs or 1 Kaiser roll (see hints below)
- ¾ tsp salt
- ¼ tsp pepper

Instructions:

1. Gently mix all ingredients in a large bowl.
2. Shape into patties (3 or 4 depending on size wanted)
3. Either BBQ, grill, broil, or use skillet. Use olive oil to grease the skillet or racks first.
4. Cook according to your preference, at about 6 minutes per side or until done.
5. For traditional German hamburgers, (actually the BEST way!) brown both sides in a skillet. Cover and continue to simmer for about 15 minutes on medium heat, turning occasionally.

Hints:

- Traditionally, stale buns were used instead of bread crumbs. Easiest is to use a Kaiser roll, and soak it in some warm milk or water for about 10 minutes. Drain it, squeeze out the liquid, and crumble the roll and add to the meat instead of the breadcrumbs.
- Add ¼ cup ketchup, BBQ sauce, or mustard to meat mixture
- Add ½ cup cubed cheese (cheddar) to the meat mixture
- Try different seasonings to find your favorite. I like using "Montreal Steak Spice." (I know it's not German!)
- Personally, I prefer using lean ground beef. If you wish, you can use a regular grind and/or a mixture of beef, pork, or veal.
- This quick hamburger recipe uses one pound of ground beef. You can easily double and triple the recipe.

<http://www.quick-german-recipes.com/best-hamburger-recipe.html>