

JUICIEST HAMBURGERS EVER



Serves: 8

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 35 mins

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INGREDIENTS

2 pounds ground beef

1 egg, beaten

3/4 cup dry bread crumbs

3 tablespoons evaporated milk

2 tablespoons Worcestershire sauce

1/8 teaspoon cayenne pepper

2 cloves garlic, minced

DIRECTIONS

Preheat grill for high heat. In a large bowl, mix the ground beef, egg, bread crumbs, evaporated milk, Worcestershire sauce, cayenne pepper, and garlic using your hands. Form the mixture into 8 hamburger patties. Lightly oil the grill grate. Grill patties 5 minutes per side, or until well done.

Tip: Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.