

## HAMBURGER PATTIES

Makes about 6 large patties!

### Ingredients:

- 2 pounds ground beef
- 1/2 cup crushed saltine crackers
- 1 egg
- 2 tablespoons Worcestershire sauce
- 2 tablespoons milk (any type)
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon black pepper



I forgot to take a picture until I was half-way done!  
Oh well...

### Instructions:

- (1) Whisk together the egg, milk, and worcestershire sauce. In a large mixing bowl, combine all the other ingredients with the mixed wet ones. Mix by hand until the mixture is smooth, but stop when it looks even.
- (2) Divide evenly into 6 portions and shape each portion into patty shape, just larger than the bun size that you have. Indent slightly the middle of each patty so that they don't puff up when you cook them. Lay them out onto a lined baking sheet and refridgerate until you're ready to grill them. I always add a bit of barbeque sauce when grilling, but it isn't necessary.