

Sweet Chili Hamburgers

Recipe By Rivky Kleiman



Cooking and Prep:  20
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Serves:  4

Contains:   

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

My family always enjoys a good BBQ. Hamburgers are generally offered, but don't necessarily take center stage. Imagine my surprise when everyone requested doubles and even triples of this recipe!

Ingredients (10)

Main ingredients

- 1 pound (454 grams) ground beef
- 1/3 cup Gefen Unseasoned Bread Crumbs
- 1 egg, slightly beaten
- 1/2 small onion, grated
- 3/4 teaspoon salt
- 1/2 - 3/4 teaspoon black pepper
- 1/2 teaspoon onion powder

- 1/2 teaspoon garlic powder
 - 3 tablespoons sweet chili sauce
 - 2 tablespoons non-dairy milk
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Start Cooking

Hamburgers

These burgers can be made fresh and grilled immediately, or they can be made in advance and frozen. Make sure to place a piece of Gefen Easy Baking Parchment Paper between each patty if you're not freezing them in a single layer.

1. In a medium-sized bowl, combine all ingredients and mix well.
2. Take 1/3 cup ground beef mixture and fashion into a ball. Place the ball into a hamburger press and flatten into a 3/4-inch patty. You may fashion the patties by hand, but be careful to ensure even thickness throughout.
3. Grease the grill and preheat to high. Generally three minutes' grilling on each side should be adequate.

Note:

If using an Israeli brand of sweet chili sauce, reduce the amount to 1 tablespoon as it is much sweeter than the American brands.

Tip:

The trick to a perfect burger is to only turn it once.

Credits

Photography: Daniel Lailah

Styling: Amit Farber