



# Classic Butcher Burger RECIPE

## INGRIDIENTS :

- 1 LB 80/20 GROUND BEEF
- KOSHER SALT
- BLACK PEPPER
- 4 BURGER BUNS
- TOPPINGS OF YOUR CHOICE

## PROCEDURE :

1. DIVIDE BEEF INTO 4 EQUAL PORTIONS. SHAPE INTO  $\frac{3}{4}$ -INCH PATTIES. MAKE A THUMBPRINT IN THE CENTER.
2. SEASON WITH SALT AND PEPPER.
3. COOK ON A HOT GRILL OR SKILLET: 4 MINUTES PER SIDE FOR MEDIUM.
4. LET REST 3 MINUTES BEFORE SERVING.
5. TOAST BUNS, ADD TOPPINGS, AND, ENJOY!

