



Ultimate Best Burger Patty Recipe

The Sizzle That Started It All

The first time I made these burgers, the smell filled my kitchen like a summer BBQ. Juicy beef, toasty buns—pure magic. **Ever wondered how a simple patty can taste so good?** It's all in the 80/20 beef mix. Fat means flavor, and that sizzle? Music to my ears. Share your first burger memory below—was it messy or perfect?

My Burger Blunder (And Why It Worked)

I once forgot the “well” trick. My burgers puffed up like balloons! Lesson learned: that dent keeps them flat. **Home cooking teaches patience—and laughter fixes most mistakes.** Now I press my

thumb in gently, like sealing a love letter. Try it. Did your first burger have a funny flaw?

Why This Patty Wins

- The fat melts into the meat, making it juicy but not greasy. - A quick rest lets flavors settle, like a good nap. **Which flavor combo surprises you most?** Sweet pickles? Spicy mayo? Tell me your twist!

From Backyard to Your Table

Burgers boomed in 1900s America, thanks to cheap beef and fast lunches. *Did you know?* The first patties were called "Hamburg steaks." Now they're global. **Food connects us, one bite at a time.** What's your favorite burger joint? I'm always hunting for new spots!



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Ingredients:

Ingredient	Amount	Notes
80/20 ground beef	2 pounds	
Hamburger buns	6	Toasted

How to Make the Perfect Burger Patty

Step 1 Divide the ground beef into six equal parts. Use your hands or a press to shape them. Aim for patties about 1 ½ inches thick. This ensures even cooking. **Step 2** Press a well into the top of each patty. Use your finger or a spoon. This stops shrinking and bulging. (*Hard-learned tip: Don't overwork the meat—it toughens the burger.*)

See also Irresistible Slow Cooker Hamburger Hash: A Family Favorite

Step 3 Cook the patties how you like—grill, pan-fry, or broil. Let them rest for 5 minutes after. Season while warm for best flavor. **What's your go-to burger doneness—rare, medium, or well-done? Share below! Cook Time:** 10–15 minutes **Total Time:** 20 minutes **Yield:** 6 servings **Category:** Dinner, Grilling

Fun Twists on the Classic Burger

Spicy Southwest Mix in chopped jalapeños and cumin. Top with pepper jack cheese and avocado. **Mushroom Swiss** Sauté mushrooms with garlic. Layer them with Swiss cheese on the patty. **BBQ Bacon** Brush patties with BBQ sauce. Add crispy bacon and crispy onions. **Which twist would you try first? Vote in the comments!**

Serving Up Your Burger Masterpiece

Pair burgers with crispy fries or a fresh slaw. Add pickles and extra ketchup for classic vibes. Drink ideas: Iced tea (non-alcoholic) or a cold lager (alcoholic). Both cut through the richness. **Which would you choose tonight—fries or slaw? Tell us!**



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Storing and Reheating Your Burger Patties

Keep cooked patties in the fridge for 3 days. Wrap them tight in foil or store in airtight containers. For longer storage, freeze patties for up to 3 months. Separate each with parchment paper to avoid sticking. Thaw overnight in the fridge before reheating. To reheat, warm patties in a skillet over medium heat for 2–3 minutes per side. Microwaving works but can dry them out. Add a splash of water to keep them juicy. *Fun fact*: I once forgot a patty in the freezer for months—still tasted great! Batch-cooking tip: Shape raw patties and freeze them uncooked. Stack between wax paper in a zip-top bag. Cook straight from frozen, adding 1–2 extra minutes per side. Why this matters: Prepping ahead saves time on busy nights. Do you meal-prep burgers often? Share your tricks below!

See also Impossible Taco Pie: A Tasty Taco Twist in Pie Form

Fixes for Common Burger Problems

Problem: Patties shrink and puff up. Fix: Press a shallow well in the center before cooking. This keeps them flat and even. Problem: Burgers stick to the grill. Fix: Oil the grates well and don't flip too soon. Wait for a crust to form. Problem: Dry, tough patties. Fix: Use 80/20 beef for fat and moisture. Don't overwork the meat when shaping. Why this matters: Fat equals flavor and juiciness. Ever had a burger turn out rubbery? How'd you salvage it?

Your Burger Questions Answered

Q: Can I make these gluten-free? A: Yes! Use gluten-free buns or skip the bun entirely. Lettuce wraps work great. **Q: Can I prep patties**

ahead? A: Absolutely. Shape them, then refrigerate for 1 day or freeze for 3 months. **Q: What's a good beef swap?** A: Try ground turkey or chicken for a leaner option. Add breadcrumbs to keep them moist. **Q: How do I adjust for fewer servings?** A: Halve the recipe easily. Use 1 pound beef for 3 patties instead of 6. **Q: Can I grill these instead?** A: Of course! Grill over medium-high heat for 4-5 minutes per side. Love grill marks?

Your Turn to Cook!

Now you're ready to make the juiciest burgers. Tag **Savory Discovery on Pinterest** with your creations. Did you try the well trick? Let me know how it worked! Happy cooking! —Elowen Thorn.



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Author: Elowen Thorn

Cooking Method: [Grilling](#) [Pan-Frying](#)

Cuisine: [American](#)



Courses: [Lunch](#) [Dinner](#)



Difficulty: **Beginner**



Prep time: **10 minutes**

Cook time: **15 minutes**

Rest time: **5 minutes**



Total time: **30 minutes**



Servings: **6 servings**

Calories:**504 kcal**

Best Season: **Summer**

Description

Experience the ultimate juicy and flavorful burger patty with this simple

yet delicious recipe.

See also Blueberry French Toast Casserole

Ingredients

- ☐ 2 pound 80/20 ground beef
- ☐ 6 hamburger buns , toasted

Instructions

1. Divide the meat into six portions, and form the patties with your hands or a burger press. (Mine were 1/3 lb. each and about 1 ½" thick.) Place the patties onto the prepared baking sheet.
2. If you are using a finger or a spoon, create a well in the top of each burger. This will prevent the burger from shrinking up and bloating in the middle.
3. Cook the burger patty as desired.
4. After removing, allow to rest for 5 minutes and season as desired.

Notes

If you've tried this recipe, come back and let us know how it was in the comments and star ratings.

Keywords: Burger, Patty, Beef, Grill