



Smoky Beef Burgers



Photo: Adam Bartoszewicz

This smoky burger is a star in our book, and when you add fresh lettuce and tomatoes, it makes this dish even better. It's great for backyard barbecues or dinners during the week, giving you comfort and satisfaction in every bite.

BY **HB Test Kitchen**

Servings: 4 | **Serving size:** 1 patty | **Difficulty:** Easy

PREP TIME: 15 minutes + **COOK TIME:** **Grilling** 6 to 7 minutes per side or **Baking** 20 minutes

TOTAL TIME: 30 to 35 minutes

Ingredients

- 1-1/2 pound Angus ground Beef (85/15)
- 4 TBS minced onion

- 1 tablespoon Worcestershire sauce
- 2 tsp garlic powder **or** 2 cloves garlic, minced
- 1 tsp kosher salt
- 1/2 tsp pepper
- 3/4 tsp liquid smoke
- 4 hamburger buns

Directions

- 1 In a large bowl, combine the ground beef, dry onion soup mix, Worcestershire sauce, garlic powder, kosher salt, pepper, and liquid smoke. Mix gently until all ingredients are well incorporated.
- 2 Divide the mixture into 4 equal portions and loosely shape each portion into a patty, about 3/4 inch thick.

Cook by grilling or baking

Grill

- 1 Heat a grill to medium-high heat.
- 2 Add the burger patties and cook for about 6 to 7 minutes on each side, or until they reach your desired level of doneness.
- 3 While the burgers are cooking, you can toast the hamburger buns in a separate pan or on the grill until golden brown.

Bake

- 1 Preheat oven to 400 degrees F.
- 2 Place a sheet of parchment paper on a baking sheet and then add the patties.
- 3 Bake in the oven until internal temperature reaches 160°, 20 to 25 minutes, turning once. Cook to desired doneness.
- 4 Next, cook on stovetop for 2 minutes per side to get a slight sear on the meat.

*Toast the hamburger buns in a separate pan or on the grill until golden brown when the burgers are nearly done.

Resting period

- 1 Once the burgers are cooked, remove them from the heat and let them rest for a couple of minutes.
- 2 Assemble the burgers by placing each patty on a bun.
- 3 Add your favorite toppings if desired and serve immediately.

Tips & Substitutions:

Serving suggestions

Serve with:

- Potato chips
- Potato salad
- French fries
- Grilled veggies
- Cucumber salad
- [Grilled street corn](#)
- Broccoli salad
- or our [Coleslaw recipe](#)

Notes

Burger Temperatures

- Rare: 120 F to 125 F
- Medium Rare: 130 F to 135 F
- Medium: 140 F to 145 F
- Medium Well: 150 F to 155 F
- Well Done: 160 F to 165 F

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