

Well Done Burgers Done Well

SERVES 4



INGREDIENTS

- 1 large slice good-quality white sandwich bread, crust removed and discarded, bread chopped into ¼-inch pieces (about ½ cup)
- 2 tablespoons whole milk
- ¾ teaspoon table salt (1 ½ teaspoons kosher salt)
- ¾ teaspoon ground black pepper
- 1 medium garlic clove, minced or pressed through garlic press (about 1 teaspoon)
- 2 teaspoons steak sauce, such as A-1
- 1 ½ pounds 80 percent lean ground chuck
- vegetable oil for cooking grate
- 4 rolls or buns
- burger toppings of choice

DEFINITION

panade [pah-NAH-duh] – *noun, ingredient*

A paste made from bread and milk.

FIRST

Turn all burners to high, close lid, and heat until very hot, about 15 minutes. Use grill brush to scrape cooking grate clean. Lightly dip wad of paper towels in vegetable oil; holding wad with tongs, wipe cooking grate. Leave primary burner on high, turn other burner(s) to low.

MEANWHILE

Meanwhile, mash bread and milk in large bowl with fork until homogeneous (you should have about ¼ cup). Stir in salt, pepper, garlic, and steak sauce.

Break up beef into small pieces over bread mixture. Using your hands, lightly mix together until mixture forms cohesive mass. Divide meat into 4 equal portions. Gently toss one portion of meat back and forth between hands to form loose ball. Gently flatten into ¾-inch-thick patty that measures about 4 ½-inches in diameter. Press center of patty down with fingertips until it is about ½ inch thick, creating a slight depression in each patty. Repeat with remaining portions of meat.

LAST

Lightly dip wad of paper towels in vegetable oil; holding wad with tongs, wipe cooking grate. Grill burgers on hot side of grill, covered, until well seared on first side, 2 to 4 minutes. Using wide metal spatula, flip burgers and continue grilling, about 3 minutes for medium-well or 4 minutes for well-done. Add desired toppings to burgers about 2 minutes before they reach desired doneness, covering burgers with disposable aluminum pan to melt cheese (if using). While burgers grill, toast buns on cooler side of grill, rotating buns as necessary to toast evenly. Serve burgers on toasted buns.

★ J.NOELLE NOTES

Adding a panade to the ground beef creates burgers that are juicy and tender even when well-done.

For a burger that cooks up flat, press the center of each patty down with your fingertips before grilling.