

Freezer Burger Patties - Homemade

Never to buy the supermarket frozen burgers again!! Servings is a batch for easy doubling of ingredients

1.40	kg	lean ground beef	2	large	Eggs
			1	TB	your favorite
.400	kg	ground pork			BBQ sauce
5	TB	puréed	1	TB	A1 Sauce
		Seasoned	2	TB	1/2 & 1/2
		Croutons			Cream
3	Tb	puréed			
		Lipton's			
		Onion Soup			
		mix			



- 1 Mix the beef and pork together so it is even all the way through.
- 2 Mix the wet ingredients together, then add the dry ingredients.
- 3 Mix the meat and spice mixture thoroughly.
- 4 I use three ice cream scoops for each patty and have a patty press. Press down really firm so they are solid and packed.
- 5 Then just freeze separated by parchment paper, and food saver once frozen to prevent freezer burn.

Servings: 1
Yield: 12-13

Tips

Cook frozen on the BBQ for 7-9 minutes a side at approx 425°. You check for doneness lol
Just 7-9 on a George Forman as it cooks both sides at once.

Source

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Web Page: www.featherstonesolutions.com