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Thread: [burgers](#)

Aylinn - October 12, 2023, 8:08 pm

wassup guys, what % of fat the beef should have to be the perfect burger? in my opinion is anywhere between 22-25%

Alien8ed - October 13, 2023, 12:19 am

(Oct 12, 2023 08:08 PM)Aylinn Wrote: [\[CITE\]](#) wassup guys, what % of fat the beef should have to be the perfect burger? in my opinion is anywhere between 22-25%

I've had good results with 80/20 ground beef. I've also tried a 50/50 mix of regular ground beef and beef/pork, which tasted great. ?

Bleechnie8 - October 13, 2023, 8:35 am

The ideal fat content for a burger patty can vary depending on personal preferences, but many people find that a fat content in the range of 20-30% is ideal for a juicy and flavorful burger. A common choice is around 80% lean meat (20% fat). This balance of lean meat and fat provides the right amount of moisture and flavor to the burger. However, some may prefer a leaner patty with less fat, while others may prefer a fattier patty for an extra juicy and rich taste. It ultimately comes down to your personal taste and dietary preferences. Feel free to experiment to find the fat content that suits you best when making homemade burgers.

Komodo - October 13, 2023, 8:38 am

80/20, take bacon and dice it and add it to the beef before you make your patties.

I haven't had a burger in a long time, sounds good.

DashPHP - October 13, 2023, 8:46 am

(Oct 13, 2023 08:38 AM)Komodo Wrote: [\[CITE\]](#) 80/20, take bacon and dice it and add it to the beef before you make your patties.

I haven't had a burger in a long time, sounds good.

Same, making me wana order one now.

Aeowulf - October 14, 2023, 5:32 am

(Oct 13, 2023 08:35 AM)Bleechnie8 Wrote: [\[CITE\]](#) The ideal fat content for a burger patty can vary depending on personal preferences, but many people find that a fat content in the range of 20-30% is ideal for a juicy and flavorful burger. A common choice is around 80% lean meat (20% fat). This balance of lean meat and fat provides the right amount of moisture and flavor to the burger.

However, some may prefer a leaner patty with less fat, while others may prefer a fattier patty for an extra juicy and rich taste. It ultimately comes down to your personal taste and dietary preferences. Feel free to experiment to find the fat content that suits you best when making homemade burgers. ChatGPT response if I've ever seen one. ?