

Forum:[Hack Forums](#)

Thread: [Homemade burgers](#)

masoniac - March 2, 2026, 12:35 am

? Basic Homemade Burger Recipe

? Ingredients (Makes 4 burgers)

1 lb (450g) ground beef (80/20 fat ratio is ideal)

Salt & black pepper

4 burger buns

Cheese slices (optional)

Lettuce, tomato, onion, pickles

Your favorite sauces (ketchup, mustard, mayo, BBQ sauce)

??? Step-by-Step

1 Form the Patties

Divide beef into 4 equal portions.

Gently shape into patties about $\frac{3}{4}$ inch thick.

Make a small thumb indent in the center (prevents puffing).

Season both sides with salt & pepper right before cooking.

2 Cook

Grill: 3–4 minutes per side (medium).

Pan: Use medium-high heat; avoid pressing down (keeps juices in!).

Add cheese during the last minute so it melts perfectly.

3 Toast the Buns

Lightly butter and toast buns for extra flavor and structure.

4 Build Your Burger

Layer in this order (classic style):

Bottom bun -> Sauce -> Lettuce -> Patty -> Cheese -> Tomato -> Onion -> Pickles -> Top bun

? Pro Tips

Don't overwork the meat — it makes burgers tough.

Use a meat thermometer (160°F / 71°C for fully cooked beef).

Let burgers rest for 3–5 minutes before serving.

Mix-ins like garlic powder or Worcestershire sauce can boost flavor (but keep it simple for best texture).

? Fun Variations

Smash Burgers — Thin patties pressed on a hot griddle.

Turkey or Chicken Burgers — Leaner option.

Veggie/Bean Burgers — Great plant-based alternative.

BBQ Bacon Burger — Add crispy bacon and smoky sauce.

? Discussion Questions:

Smash burger or thick pub-style burger?

What's your must-have topping?

Do you season the meat before forming patties or after?

What's the most underrated burger topping?

Drop your tips and favorite combos below — let's build the ultimate burger thread! ??

The Pact - March 7, 2026, 3:58 am

(Mar 2, 2026 01:35 AM)masoniac Wrote: [\[CITE\]](#) ? Basic Homemade Burger Recipe
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You have to season the meat first. You have to have pickles! You need mayo of some sort. I don't know about smashing them.

JoshAllen - March 7, 2026, 2:11 pm

(Mar 7, 2026 04:58 AM)The Pact Wrote: [\[CITE\]](#) You have to season the meat first. You have to have pickles! You need mayo of some sort. I don't know about smashing them.

You do not, and should not, season first. Seasoning (specifically salt) prior to cooking changes the texture completely.

The texture seasoning prior actually makes the meat very first and tougher, while seasoning only the outside allows the meat to be more tender and fall apart.

Here is a good video that explains it well:

[Video: <https://www.youtube.com/watch?v=weFT03Mcah0>]

5chn4pp - March 7, 2026, 3:03 pm

(Mar 7, 2026 03:11 PM)JoshAllen Wrote: [\[CITE\]](#) You do not, and should not, season first. Seasoning (specifically salt) prior to cooking changes the texture completely.

The texture seasoning prior actually makes the meat very first and tougher, while seasoning only the outside allows the meat to be more tender and fall apart.

Does that also apply to steaks or is it only burgers?

I'm currently cooking my steaks by adding rosemary and salt before cooking and pepper after cooking.

JoshAllen - March 7, 2026, 3:08 pm

(Mar 7, 2026 04:03 PM)5chn4pp Wrote: [\[CITE\]](#) Does that also apply to steaks or is it only burgers?

I'm currently cooking my steaks by adding rosemary and salt before cooking and pepper after cooking.

It does not the same as it only applies to ground meat.

You should always salt steaks and let them rest. Minimum an hour, ideally 24 hours.

The Pact - March 7, 2026, 6:24 pm

(Mar 7, 2026 03:11 PM)JoshAllen Wrote: [\[CITE\]](#) You do not, and should not, season first. Seasoning (specifically salt) prior to cooking changes the texture completely.

The texture seasoning prior actually makes the meat very first and tougher, while seasoning only the outside allows the meat to be more tender and fall apart.

Do you mean if you make the patties yourself or does this also apply if you bought store bought already made patties you shouldn't salt them before cooking?

JoshAllen - March 7, 2026, 7:54 pm

(Mar 7, 2026 07:24 PM)The Pact Wrote: [\[CITE\]](#) Do you mean if you make the patties yourself or does this also apply if you bought store bought already made patties you shouldn't salt them before cooking?

When making the patties yourself., as the seasoning should not be mixed in with the meat, just the outside right before cooking.

The Pact - March 7, 2026, 10:56 pm

(Mar 7, 2026 08:54 PM)JoshAllen Wrote: [\[CITE\]](#) When making the patties yourself., as the seasoning should not be mixed in with the meat, just the outside right before cooking.

I've never made the patties myself and I don't know how. How do you even make them hold

together?