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Cooking burgers on griddle pan

Do you want to get some tips on cooking burgers on a griddle? Well, Hamburgers are an immensely popular choice for a scrumptious dinner or for cooking outdoors. They can easily be supplied with all sorts of tasty ingredients to make the plain and simple burger a little more mouth-watering. Plus, kids love burgers, which make them a great option for the entire family. However, it's not always practical to light the barbecue grill outside. Fortunately, cooking burgers on an indoor grill is an easy and tasty option. Much better if you can do that on your griddle. It doesn't really matter whether it is a simple griddle or an electric griddle. Keep reading this handy guide and the griddle burger recipe provided with it. The answer to this question is: yes, of course. Using a griddle is an easy and convenient way to cook a burger in your kitchen. In an emergency, you can also use a frying pan or a skillet if you cannot find anything else. If you have an electric griddle, there is no reason why you cannot use it to cook hamburgers. You might even find it easier. With an electric griddle, you can get a constant and even temperature. This is harder to achieve with a regular griddle. That means your burgers will cook evenly at all times. It also avoids the old problem of a burger that burns on the outside but is raw on the inside because of an overheated griddle. If you're lucky enough to have a flat grill in your home kitchen, that's great! Don't hesitate to grill your hamburgers on it, it's the perfect appliance for that kind of job. Flat top grills are ideal for preparing hamburgers because they cook at an even temperature in the grill. If you have invested in a flat top grill, you are likely to cook regularly for many people at once. If you're preparing several hamburgers at once, you will have to be careful about one thing. Yes, it is imperative that you ensure that they're cooked thoroughly before serving is done. The lowest temperature at which you should cook a hamburger is 350 degrees Fahrenheit. The reason is that, as a meat product, it must be properly cooked to be safe to eat. Many electric griddles have only one temperature setting. This is usually around 400 degrees Fahrenheit. That's the ideal temperature for cooking a hamburger. It depends entirely on the model you have in the kitchen. You must refer to your owner's manual to find this information, as there are lots of differences between products. As long as your griddle is heated to at least 350 Fahrenheit, you can cook a hamburger on it. Before serving the burgers, it is important that you prepare them at the right temperature. Raw meat can contain harmful bacteria that can make you sick. Careful cooking kills and eliminates unpleasant germs . It also ensures that the meat is safe for consumption. Before serving, you should ensure that the temperature at the centre of the burger is at least 180 degrees Fahrenheit. The easiest way to do this is of course with the help of the meat thermometer. However, if you don't have a meat thermometer close to you, you can visually check that the burger is cooked properly. Make a small incision in the middle of the hamburger and check whether any red is visible. Also look at the juices coming out of the burger. When they are good and clear, you can start. Some people like to be served "bloody" hamburgers, but we advise not to do so. If you eat an unusual hamburger, you're taking a risk because there's no guarantee that it's free of harmful bacteria. Never serve a rare burger, especially to children or to people with weakened immune systems. A final word of caution: never reheat a burger that has gone cold, especially if you let it cool gradually. This is a foolproof method to expose yourself to the risk of serious food poisoning. It depends on the thickness of your burgers. If they have a reasonable thickness that we normally do, about 4 or 5 minutes on each side should be enough. If you have very thick burgers, especially those that are prepared by hand, you may have to allow a little more cooking time. You should check the burgers regularly to make sure they don't burn. If this is the case, you may have to reduce the heat a little. Please don't forget that before you serve your burgers, you will have to ensure they are well-cooked, no matter how long it takes to cook them. Generally, this should be done with a meat thermometer. You can also visually check your burgers before serving them. If your burger is thinner, you probably won't need to cook it that long. About 3 minutes on each side should result in a perfectly-cooked burger. However, as mentioned above, it is important to make sure they are cooked thoroughly before eating. You should not rely on cooking time alone as a guide. You can usually prepare frozen burgers on a griddle, but be careful. Always check the manufacturer's instructions on the packaging, as some frozen burgers cannot be cooked on a griddle. And it can only be done in the oven. Also pay attention to the temperature inside, as a frozen burger naturally takes longer to cook. The cooking process for a frozen hamburger is the same as that of a fresh hamburger. However, you will have to increase the total cooking time. It takes about 20 to 25 minutes of cooking to heat the burger properly. Flip it every 5 minutes during cooking to prevent burning and to ensure even cooking. Today, many people opt for turkey burgers because they are leaner than a beef burger. This option can be more diet-friendly and often people prefer that to beef. The good news is that it is perfectly possible to prepare a turkey burger on a stove top, flat top or an electric griddle. However, there are some differences in preparing a turkey burger. Turkey is a type of poultry meat, so it has a slightly higher risk of salmonella than some other types of meat. Therefore, you should cook a turkey burger at a slightly higher temperature. Any temperature above 400 degrees Fahrenheit will be able to cook your turkey burger without risk. This is often the normal setting for a standard electric griddle. Usually 5 minutes on each side. This will ensure that the turkey burgers are cooked perfectly and can be eaten safely. However, this depends on the thickness of your burger and the temperature of your hotplate. So don't just rely on cooking time to determine if the burger is cooked properly or not. The best solution is to use a meat thermometer, which is placed in the center of the burger. If it shows 165 degrees Fahrenheit or more, your burger is ready. If not, make a cut in the burger. If the meat is white (not pink) and the juice is clear, the burger is cooked correctly. You should never attempt to eat a turkey burger, even if it is slightly pink, as this could lead to serious food poisoning. You may have noticed that when you buy a burger in a restaurant, it is usually completely flat. This may seem like a small detail, but it is necessary to keep the burger flat. It also makes it easier to add toppings without things getting out of hand. I have been doing my own research about this. And it turns out that there is a professional trick people use to keep burgers flat. If you want a burger that looks like one made by a chef, shape the burger to be thinner in the middle and thicker at the edges. As the center of the burger expands more than the edges, you'll get a burger that's evenly thick when cooked. While this may seem implausible, it's a tip that you would do well to pay heed to! The Hamburg reduction is a traditional problem. Many of us have tried a hamburger that looks just right for its size when it is raw. But but when cooked, it looks too small for the bun. This shrinkage is mainly due to the loss of fat when cooking the hamburger. So don't be tempted to crush your hamburger with a spatula while cooking. This will only squeeze out more fat. Instead, you can try to make a small hollow (not a hole) with your thumb or finger in the middle of the burger before cooking it. This works in the same way as the previous method and prevents the burger from shrinking overmuch. Again, if you are trying to lose weight or eat a healthy diet, you may prefer your burger to drain the fat. So, you must decide whether you would be happy with a shrunken burger or add a few calories overall. That is a very good question. Meat from the shoulder is a cheaper piece that tastes good. It also has an ideal fat content since your hamburger should contain about 80% meat and 20% fat. You might be tempted to choose a tender, high-quality piece, like fillet, to make an impressive burger. But this is not necessary at all. Chopping or mincing the meat makes it tender and enjoyable anyway. So, it is better to save the best pieces for your steaks. You can buy it pre-cut in the shop, have the butcher chop it up or chop it up yourself at home with a mincer. Many hamburger chefs spend a lot of time perfecting their own preferred sizes. If you're really serious about hamburgers, you can experiment to find a mix that perfectly suits your taste. If it looks like a lot of work, chuck meat should be an alternative that will make a delightful burger. It is our favorite recipe for a simple and tasty burger. Although there are many variations, our recipe is perfect for beginners. Besides, it is fairly easy to prepare on a griddle. If you feel like it, you can always add finely chopped fresh herbs to the mix to give it a little more flavor. This recipe makes four full-size hamburgers. 20 ounces ground beef 1 small onion, finely chopped 1 small egg Edible oil Hamburgers buns for serving 1. Mix egg, meat and onion well. Use your hands to ensure it is well combined. 2. Divide the mixture into 4 equal parts. Moisten your hands to prevent the meat from sticking to it. 3. Roll each piece of beef into a ball and flatten it into a hamburger a little over a centimetre thick. Make a small dent in the middle with your thumb. Now you will have to cover the hamburgers with cling film and place them in the refrigerator for at least half an hour. This will allow them to harden. If you do not do this, they will fall apart when you cook them. 4. Now it is time to brush the surface of the burgers with a little oil and cook at medium/high heat. 4 to 5 minutes on each side should result in a well cooked burger. Remember to check that the meat is properly cooked before serving. Use a meat thermometer if you have one. 5. Serve with a toasted hamburger bun. You can add some extras like salad, cheese, spices or chopped chilies. Cooking burgers on a griddle Hopefully, this post will guide you to prepare a mouth-watering burger for yourself or your family. Cooking hamburgers is a good way to prepare a simple, quick and tasty meal. It really doesn't matter whether your perfect burger is beef or turkey. I presume I have given you enough food for thought to help cook your own delightful griddle burger recipe! Related post: Best Electric Griddle There is perhaps no dish more quintessentially American than the hamburger. Like most other foods, its creator and origin are up for debate, yet the hamburger is, without a doubt, solidly stitched into the fabric of everything that is Americana. Sure, there are bad burgers but there. And dare I say, they are still satisfying. Great burgers, though? They can be prophetic. Truthfully, great burgers are hard to come by. And this is because, in my humble estimation, most of us are not making our burgers correctly. From Our Shop When it comes to making the perfect burger, I subscribe to the "keep it simple, stupid" mentality. After all, to me, a meal is only as good as its ingredients. And for a hamburger, one must start by asking: "Where's the beef?" Aside from Ernest Hemingway's marvelous concoction of hamburger ingredients, I believe in always sticking with fresh ground, 80/20 beef, and nothing else. I always form patties loosely by hand—and á la minute—and refrain from picking up anything that's been already formed at the store. I season simply and liberally on both sides and around the perimeter with kosher salt and freshly cracked pepper. Got it? Good. Time for the grill...well... Sure, it's hard to deny the smoky, primal flavor that one gets from grilling over charcoal. The problem is, as the burger cooks, the juices simply drip onto the coals. While this method is ideal for BBQ meats and other long, indirect cooking methods, for the burger, this scenario often results in a patty lacking in the fatty, juicy flavor we all crave. As a self-confessed Serial Griller, I will tell you—a grilled burger is grand, but it's only half of the story. So what's the other half of the story, you might ask? It lies in the flattop method: griddling and cooking the burger on a flat surface, surrounded by its own juices. Yet, while fatty and juicy, this method lacks the smoky flavor and char beloved from grill. But I believe you can have your cake (well, burger) and eat it too. Photo by Matt Moore Now's the time to break out that cast-iron skillet and put it right on the grates. After a quick preheat, you can throw that just-formed, loose patty on the grill. A well-seasoned charcoal grill will still impart plenty of flavor (despite any drippings), and the flat surface of the cast-iron pan will create a slew of conductive heat for the sear, while also holding on to those drippings for the perfect 1-2 punch. In other words: Best. Burger. Ever. Toast your buns, melt your cheese, and serve with whatever else you want as toppings. Done and done. Photo by Matt Moore Ingredients 1 pound 80/20 ground beef Kosher salt Freshly cracked black pepper 2 tablespoons unsalted butter 4 hamburger buns 4 slices melty cheese (preferalry American) Mayonnaise Yellow mustard 1/4 white onion (preferably Vidalia), finely chopped 3 to 4 small pickles (preferably sweet gherkins or cornichons), finely chopped Method Prepare a charcoal grill for direct cooking over medium-high heat (a chimney starter can be helpful for this, but you don't need one for sure). When your charcoal bricks are at least 50 percent gray and ashy, scatter over the charcoal grates and top with grilling grates. Close the grill and let heat for 10 minutes or so, or until 450°F. Open bottom and top dampeners half way, or to the correct setting to maintain an internal grill temperature of 450 degrees Fahrenheit. By hand, loosely form ground beef into four 1/4-pound patties. Season both sides and the perimeter of the burgers with kosher salt and freshly cracked black pepper. Open grill, and place a cast iron skillet directly on the grates, over the fire. Close grill and preheat skillet for 2 minutes. Add butter, swirl in skillet (be careful with the handle!) and place patties into the skillet. Close grill and cook patties, undisturbed, 3 1/2 minutes. Flip patties and cook an additional 3 minutes, or until an internal temperature reads 135 degrees Fahrenheit for medium-rare. For additional doneness, continue to cook to desired temperature, checking every 1-2 minutes. Remove patties from grill and place the buns, cut-side down, onto the grates until slightly charred. Prepare burgers by spreading a thin layer of mayo on the bottom bun and topping with onions. Add burger patty, followed by the cheese. Add mustard and pickles to the top bun and place on top of burger. Serve. Have you ever grilled burgers this way before? Let us know in the comments. Any Night Grilling is your guide to becoming a charcoal champion (or getting in your grill-pan groove), any night of the week. With over 60 ways to fire up dinner—no long marinades or low-and-slow cook times in sight—this book is your go-to for freshly grilled meals in a flash. Order Now

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