



# Lamburgers

## Ingredients

- 1lb Burger
- 1 cup Bread Crumbs
- 1 Egg
- ¼ tsp Dried Oregano
- 1 Tbsp Barbeque Sauce or Honey
- Garlic to taste
- Cheese
- Oil (Optional, depending on meat used)

We've always made burgers in our house, and my father has gotten it down to a science. It's always a good day when it ends with a burger, after all.

## Directions

**Step 1** – Scramble egg in the bottom of a mixing bowl. Add burger, bread crumbs, oregano, BBQ sauce, and garlic. Oregano measurements are important as there is a goldilocks zone for its flavor. Knead well and let rest for 20 minutes.

**Step 2** – Heat oil/butter in a fry pan. In fattier meats (beef/lamb) it is unneeded, but in leaner meats (venison) it can be necessary. Form thin patties. Cook for 4 minutes on middling heat, flip and cook for 3 more minutes. If adding cheese, add 2 minutes before removal. Find a bun and serve. Makes six burgers.