

Angostura® Burgers (or Sliders)



INGREDIENTS

Angostura Burgers (or Sliders)

2 lbs. ground beef

1/2 cup plain dried breadcrumbs

2 Tbsp. each chopped celery, onion and green bell pepper

1 tsp. dried thyme

1 tsp. salt

1/2 tsp. pepper

1/3 cup milk

1 egg

1 Tbsp. fresh lemon juice

2 tsp. ANGOSTURA® aromatic bitters

Angostura® Ketchup

1/2 cup ketchup

1 tsp. ANGOSTURA® aromatic bitters

Makes 8 hamburgers or 16 sliders

METHOD

Place ground beef in a large bowl. In a smaller bowl, stir together breadcrumbs, celery, onion, green pepper, thyme, salt and pepper. Sprinkle over meat in two batches, cutting into meat with the side of a large spoon.

In a small bowl or measuring cup, whisk together milk, egg, lemon juice and 2 teaspoons ANGOSTURA® aromatic bitters. Gradually fold into meat mixture. Form meat into 8 patties (16 patties for sliders).

For topping, stir together ketchup and 1 tsp. ANGOSTURA® aromatic bitters. Grill hamburgers or broil until cooked as desired, 4-5 minutes per side on medium-high heat. Serve burgers topped with Angostura® Ketchup.

Recipe by Rita Held

Rita Held Kitchen Notes:

Ketchup topping may be doubled.

Nutrition information per serving (8 burgers): 280 calories, 24g protein, 11g carb, 16g fat, (6g sat. fat), 105mg chol, 610mg sodium, 0g fiber