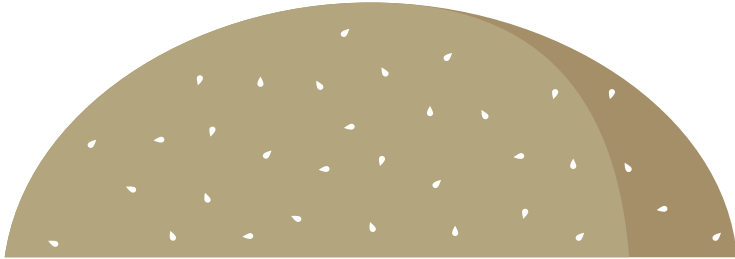




Michigan Burgers

Tips from Beef, It's What's For Dinner®



HOW TO MAKE THE BEST BURGER

1. SET GRILL TO MEDIUM

& let heat for a minimum of 10 minutes if using gas or until coals turn white if using charcoal. Form patties and season liberally with salt & pepper. Place a dimple in the center of the burger patty to minimize shrinking and optimize cooking.

2. *Place burgers on the grill*

& COOK APPROXIMATELY 4 TO 5 MINUTES, DEPENDING ON SIZE AND THICKNESS. FLIP BURGER AND GRILL AN ADDITIONAL 4 TO 5 MINUTES OR UNTIL THE CENTER OF THE BURGER REACHES AN INTERNAL TEMPERATURE OF 160°F.

3. Avoid pressing down on burgers and only flip burgers once during cooking.



Brought to you by the Michigan Beef Industry Commission and Michigan GROWN, Michigan GREAT.

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Michigan cattle farmer?
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Post a photo or video on social media
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