



## Browse Recipes

Current Season

Starters + Salads  
 Soups + Stews  
 Vegetables  
 Rice, Grains + Beans  
 Eggs + Breakfast  
 Fish + Shellfish  
 Poultry  
 Meat  
 Grilling  
 Pasta, Bread + Pizza  
 Cakes + Cookies  
 Desserts

Search  

## Recipes

[Printer Friendly](#)

## Well-Done Hamburgers on a Charcoal Grill

*from the Episode: [Drive-In Specials](#)*

Adding a panade (a paste of bread and milk paste) to the ground beef creates burgers that are juicy and tender even when well-done. For a burger that cooks up flat, press the center of each patty down with your fingertips before grilling. Serve the burgers on your favorite buns or rolls. For cheeseburgers, follow the optional instructions below.

Serves 4

- 1 large slice high-quality white sandwich bread , *crust removed and discarded, bread chopped into 1/4-inch pieces (about 1/2 cup)*
- 2 tablespoons **whole milk**
- 3/4 teaspoon **table salt**
- 3/4 teaspoon **ground black pepper**
- 1 medium clove **garlic** , *minced or pressed through a garlic press (about 1 teaspoon)*
- 2 teaspoons **steak sauce** , *such as A-1*
- 1 1/2 pounds 80 percent lean ground chuck  
Vegetable oil *for cooking grate*
- 6 ounces **cheese** , *sliced, (optional)*
- 4 hamburger buns *or rolls*

See Illustrations Below: [A Half-Ounce of Prevention](#)

1. Using large chimney starter, ignite 6 quarts charcoal (about 100 briquettes) and burn until covered with thin coating of light gray ash, about 20 minutes. Empty coals into grill; build modified two-level fire by arranging coals to cover half of grill. Position cooking grate over coals, cover grill, and heat grate for 5 minutes; scrape grate clean with grill brush. Grill is ready when coals are medium-hot (you can hold your hand 2 inches above grate for 3 to 4 seconds).
2. Meanwhile, mash bread and milk in large bowl with fork until homogeneous (you should have about 1/4 cup). Stir in salt, pepper, garlic, and steak sauce.
3. Break up beef into small pieces over bread mixture. Using fork or hands, lightly mix together until mixture forms cohesive mass. Divide meat into 4 equal portions. Gently toss one portion of meat back and forth between hands to form loose ball. Gently flatten into 3/4-inch-thick patty that measures about 4 1/2 inches in diameter. Press center of patty down with fingertips until it is about 1/2 inch thick, creating a slight depression in each patty. Repeat with remaining portions of meat.
5. Lightly dip wad of paper towels in vegetable oil; holding wad with tongs, wipe cooking grate. Grill burgers on hot side of grill, uncovered, until well seared on first side, 2 to 4 minutes. Using wide metal spatula, flip burgers and continue grilling, about 3 minutes for medium-well or 4 minutes for well-done. Distribute equal portions of cheese (if using) on burgers about 2 minutes before they reach desired doneness, covering burgers with disposable aluminum pan to melt cheese. While burgers grill, toast buns on cooler side of grill, rotating buns as necessary to toast evenly. Serve burgers on toasted buns.

## Related Content

## Recipes:

- [Well-Done Bacon Cheeseburgers on a Gas Grill](#)
- [Well-Done Hamburgers on a Gas Grill](#)
- [Well-Done Bacon Cheeseburgers on a Charcoal Grill](#)
- [Stovetop Well-Done Hamburgers](#)

## Tasting Lab:

- [Ketchup](#)
- [Hamburger Buns](#)
- [Presliced Cheddar Cheese](#)
- [American Cheese](#)

### Step-by-Step: A Half-Ounce of Prevention



...like the one on the right.

A panade prevented the burger on the left from becoming dense and dried out...

---

[About Us](#) | [Customer Service](#) | [Job Opportunities](#) | [Events & Appearances](#) | [E-mail Newsletter](#)  
[Cook's ILLUSTRATED Magazine](#) | [Website](#)      [COOK'S COUNTRY Magazine](#) | [Website](#)