

Mini Hamburgers

Make delicious mini hamburgers in 20 minutes! Perfect bite-sized beef burgers with tangy sauce. Great for parties and appetizers.

5 min

PREP

15 min

COOK

20 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 10 bread
- 1.1 lb ground beef
- 1 onion
- 2 tsp mustard
- 1 tbsp vinegar
- 1 tsp salt
- 0 black pepper
- 3 tbsp mayonnaise
- 2 tbsp pickle juice
- 2 tsp chili flakes

Instructions

- 1 Prepare the ingredients**

Grate 1 large onion using the large holes of a box grater and set aside in a small bowl.
- 2** Combine 1.1 lb ground beef, grated onion, 1 tbsp mustard, 2 tsp salt, 1 tsp black pepper, and 2 tbsp vinegar in a large mixing bowl. Mix gently with your hands until just combined, being careful not to overwork the meat.
- 3 Make the sauce**

Whisk together 3 tbsp mayonnaise, 2 tbsp pickle juice, and 2 tsp paprika in a small bowl until smooth and well combined.

4 **Form the patties**

Divide the meat mixture into 10 equal portions, about 1.75 oz each. Shape each portion into a patty slightly larger than your mini buns, about 3 inches across.

5 Press a small indent into the center of each patty with your thumb to prevent the burgers from puffing up during cooking.

6 **Cook the patties**

Heat a large nonstick skillet or cast iron pan over medium-high heat until hot, about 2 minutes.

7 Cook the patties in batches of 4-5 to avoid overcrowding, for 3-4 minutes per side until golden brown and the internal temperature reaches 160°F (71°C).

8 **Assemble the burgers**

Slice 10 mini hamburger buns in half horizontally and spread the sauce mixture on both cut sides of each bun.

9 Place one cooked patty on the bottom half of each bun, top with the other bun half, and serve immediately while hot.

Tips

Use ground beef that's been through the grinder only once for the best texture and juiciness in your patties.

Don't press down on the patties while cooking – this squeezes out valuable juices and creates dry burgers.

Let the meat mixture rest for 10 minutes after combining ingredients to allow flavors to meld before forming patties.

Make uniform patties by using a small ice cream scoop or measuring cup to portion the meat mixture evenly.

Create a small indent in the center of each patty with your thumb to prevent puffing during cooking.

Toast the bun halves lightly in the same pan after cooking the patties to add extra flavor and prevent soggy bottoms.

Keep cooked patties warm in a 200°F oven while you finish the remaining batches if cooking in multiple rounds.

Add a slice of cheese during the last minute of cooking and cover the pan to melt it perfectly onto each mini patty.