

# Chili Steak Burgers

Recipe Pictured on page 172

**1 EGG**

**1-14.5 OZ. CAN HORMEL CHILI WITH BEANS**

**1 LB GROUND CHUCK (VERY COLD)**

**3 TBSP. DEHYDRATED ONIONS**

Place above ingredients in a large bowl. Mix ingredients together well. Then add:

**1 CUP BREADCRUMBS**

Mix breadcrumbs in until well blended. Put beef out on parchment paper and press down 1/2" high. Cut patties about 5" in diameter or shape with hands. Patty should be larger than your buns. In a shallow pan put **1 CUP OF FLOUR**. In another shallow pan put **1.5 CUPS PANKO CRUMBS**.

Lift each patty off counter with a spatula and place in flour. Gently coat sides and edges. Put in panko and coat well. Reshape patty if needed. Patties should sit 10 minutes prior to frying.

**To Fry on Stovetop:** Fry in round non-stick skillet on medium temperature for 3.5-4 minutes per side. DO NOT fry on hot temperature or panko will brown too quickly. Patties must be 1/2" thick.

**To Bake:** Bake at 425 degrees for 20 minutes or until golden brown. **Air Fryer:** Bake at 350 degrees for 15 minutes or until golden brown, flipping halfway through cook time.

**Freezing:** Patties can be frozen. If using frozen patty use baking method and change bake time to 30 minutes. Thaw before frying.

This makes 6 XL 5" dia. Patties.