

Air Fryer Hamburger Patties: Juicy, Flavorful, and Easy to Make

Description

When you're craving a delicious burger without the hassle of a grill or stovetop, the air fryer is the perfect solution. These **Air Fryer Hamburger Patties** are juicy on the inside, crispy on the outside, and ready in less than 20 minutes. With minimal preparation and a quick cook time, these homemade burgers are perfect for a busy weeknight or a laid-back weekend meal. Here's how to make them:

Ingredients:

- 1 pound lean minced beef (80/20 ratio for the best juiciness and flavor)
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon onion seasoning
- 1/4 teaspoon garlic seasoning
- 1/4 cup BBQ sauce (optional, for extra flavor)
- 4 burger buns
- Desired toppings (cheese, lettuce, tomato, pickles, etc.)

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Step-by-Step Instructions:

Step 1: Prepare the Meat Mixture

In a medium bowl, combine the ground beef with salt, black pepper, onion seasoning, and garlic seasoning. Use your hands to mix the ingredients evenly throughout the meat. This ensures every bite is packed with flavor. If you want an extra layer of richness, feel free to add BBQ sauce into the mixture or brush it on top later.

Step 2: Form the Burger Patties

Once the seasoning is mixed in, divide the meat into four equal portions. Shape each portion into a round patty, about 1/2 inch thick. To ensure even cooking, make a small indent in the center of each patty with your thumb. This step helps the patties cook evenly and prevents them from puffing up in the middle. If you're a fan of BBQ flavors, brush each patty with a little BBQ sauce before cooking.

Step 3: Preheat the Air Fryer and Cook the Patties

Preheat your air fryer to 370°F. Once it's ready, place the patties in a single layer in the air fryer basket, making sure they're not overcrowded. This allows the air to circulate freely and gives you that crispy, golden exterior. Cook the patties for about 6 minutes.

Step 4: Flip and Finish Cooking

After 6 minutes, carefully flip the patties over to ensure they cook evenly on both sides. Continue cooking for an additional 3-5 minutes or until the internal temperature reaches 160°F for well-done burgers. For a juicier burger, you can remove the patties at a lower temperature, around 145°F for medium.

Step 5: Add Cheese and Complete Cooking

If you're adding cheese, place a slice on each patty during the last minute of cooking. This allows the cheese to melt perfectly over the burger, making it even more delicious.

Step 6: Assemble and Serve

Once the patties are cooked and the cheese has melted, remove them from the air fryer. Place each patty on a bun and load them up with your favorite toppings—whether it's fresh lettuce, tomato, pickles, or even more BBQ sauce.

Why Choose Air Fryer Hamburger Patties?

The air fryer gives you the perfect balance of crispy and juicy without the mess of frying or the long wait of grilling. The direct hot air circulation helps cook the patties quickly while sealing in the flavors, creating a delicious burger every time. Plus, you can make multiple patties at once, making it ideal for family dinners or small gatherings.

These **Air Fryer Hamburger Patties** are a simple, fast, and flavorful way to enjoy a classic burger with minimal effort. Once you try them, you'll never go back to traditional methods!

Category

1. Air Fryer Recipes

Date Created

13/08/2025

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