



# BURGER AMERICANA WITH FRIED EGG

Burgers are a summer favorite, but there's always room for improvement. Top on a fried Phil's Fresh Egg for a welcomed twist on a classic.

Min	Serves
20	4

## Ingredients

1/2 cup	Ground oats
1	Grade A Large Phil's Fresh Egg, lightly beaten
2 tsp.	Worcestershire sauce
1/2 tsp.	Salt
1/2 tsp.	Pepper
1 lb.	Ground beef or turkey
1 Tbsp.	Olive oil
5	Grade A Medium Phil's Fresh Eggs
4	Hamburger buns, split

## Directions

### STEP 1

In a large bowl, combine ground oats, beaten egg, Worcestershire sauce, salt and pepper. Add beef or turkey; mix lightly but thoroughly. Shape into four 1/2"-thick patties. Press a shallow indentation in the center of each with your thumb. Brush both sides of patties with oil.

### STEP 2



Grill burgers, covered, over medium heat or broil 4 inches from heat 4-5 minutes on each side or until a thermometer reads 160°F.

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**STEP 3**

Fry 4 eggs; place cooked burgers on buns and top with fried eggs. Add desired toppings.