Beef Hamburgers with Wine Sauce

Written by Janet
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Ingredients:

- 1 pound ground beef
- 2 garlic cloves finely chopped
- 6 green onion finely chopped
- 1 teaspoon basil finely chopped
- ½ cup Parmesan cheese
- ½ cup dried bread crumbs
- Salt and pepper
- 2 teaspoons cooking oil

For the Sauce:

- 2 tablespoons butter
- ½ cup red wine
- ½ cup heavy cream
- ¼ teaspoon rosemary
- ¼ teaspoon marjoram
- ¼ teaspoon basil
- Salt and pepper to taste

In a medium bowl add the ground beef, garlic, onion, basil, cheese and the bread crumbs mix very well. Make 4 hamburgers and cook them in a saute pan with the oil. To make the sauce, melt butter in a saucepan add the wine, and the herbs let it boil and then add the cream stirring constantly, add a pinch of salt and pepper or to taste. Serve the sauce over the hamburgers accompanied with mash potatoes or rice.