



FOUR BRILLIANT BURGERS

INGREDIENTS

For the burgers (makes two)

- 225g steak mince
- 1 tbsp tomato ketchup
- 2 cheddar cheese slices
- 2 Brioche burger buns

Rubs

- 2 tsp Sweet Home Alabama or
- 2 tsp Kansas City Rib Rub or
- 2 tsp Fifty Shades of Grey or
- 2 tsp Wagga Wagga Mama

For the Burger Sauce

- 2 tbsp mayonnaise
- 1 tsp tomato ketchup
- 1/2 pickled gherkin, diced finely

To garnish

- 1/2 pickled gherkin, sliced
- baby gem lettuce leaves
- 1 tomato, thinly sliced

INSTRUCTIONS

1. Add the steak mince to a bowl, season generously with salt and pepper, and add the tomato ketchup. Add 1 tsp of your chosen rub and mix lightly with a spoon
2. Form the mince into two patties and shape into burgers
3. Add the remaining 1 tsp of your chosen rub over the top and bottom of the two burger patties. Let them rest in the fridge for 1/2 an hour
4. Make the burger sauce by mixing the mayonnaise, tomato ketchup and diced gherkin together
5. Heat a small amount of vegetable oil in a frying pan or griddle to a high heat and then add the burgers
6. Fry on each side for 3 minutes, adding the cheese onto the burgers for the last minute, and then remove from the heat
7. Cover the pan with a lid and let them rest in the pan for 5 minutes
8. Toast the inside of the two burger buns under the grill and then build the burgers with the tomato slices, lettuce and sliced gherkins



Feeds

2



Prep time

35 m



Cook time

10 m

