

Le Creuset Mini Burgers & Onion Chutney Recipe

Information

- Preparation Time: 30 minutes
- Cooking Time: 1 Hour
- Serves: 10+ people

Ingredients

Onion Chutney

- 100ml Port
- 600g Onions
- Salt & Pepper
- 200g Brown Sugar
- 2-3 Tbsp Balsamic Vinegar

Mini Burgers

- 4 Tbsp of Oil
- Salt & Pepper
- 1 Bag of Rocket
- 800g Minced Beef
- 2 Tsp Teriyaki Sauce
- 1-2 Tsp Worcester Sauce
- 12 Small Slices of Cheddar Cheese

Equipment

- Kitchen Knife
- Saucepan
- Measuring Utensils
- Square Grill

Method

1. To create the chutney, slice the onions into either rings or slices and place in a saucepan with the brown sugar and place on a medium heat for around 5 minutes.
2. Next, add a large splash of port and then season with salt and pepper. Leave on a low heat to simmer for approximately 35-40 minutes. Once the onions are cooked, season further with vinegar and allow to cool.

3. For the burgers, take the minced beef, season with the salt, pepper, teriyaki and Worcester sauce and divide into 12 small patties or 8 large patties.
4. Add 1 tbsp of oil to Toughened Non-Stick square grill. On a low to medium heat, grill 4-5 small patties or 2-3 large patties, flip them over to ensure they are cooked evenly. Repeat until all patties are cooked. Place each burger on kitchen paper to drain any excess oil.
5. Slice the burger buns in half and place the onion chutney on the lower half and then top with the beef patties, cheese, rocket and then the other half of the bun.

Serve with salad or triple cooked chips and enjoy!