

Campfire Bacon Double Cheeseburgers with Smokey Relish and Onion Rings

Gluten Free Burgers with a smokey twist, a family favourite

Ingredients

- 1 kg good quality butcher mince
- 1 red onion – finely chopped, fried and cooled
- 2 slices GF white bread – grated
- 1 tbs wholegrain mustard
- 1 egg
- 1 tsp CAMPFIRE BBQ RUB
- 1 tsp salt or to taste
- Black pepper – freshly ground
- Bacon – 6 rashers - cooked
- 2 large dill pickles – sliced
- 4 slices of melty cheese – we used Fontina, but Monterey Jack is also good
- Iceberg lettuce – shredded
- SPICY CHIMICHURRI SAUCE
- Smokey Relish - see recipe below
- 3 Gluten Free Burger buns, split and griddled .(1.5 bun per serve)
- Onion rings to serve – see recipe below

Directions

1. Combine the first 8 ingredients, and mix well to combine. divide into four and shape into patties. We like to depress each patty with a slight hollow, this allows easier stacking when cooked. Chill for 30 mins,
2. Cook the burgers – we like them still pink and juicy on the inside. So about 4 minutes each side on a moderate heat – or to taste.

3. Melt the cheese onto the burgers and two halves of the toasted buns.
4. Build the burger in this order
 - Base of bun
 - Iceberg lettuce
 - SPICY CHIMICHURRI sauce – drizzle over lettuce
 - Meat patty (with melted cheese)
 - Bacon – 3 rashers
 - Burger bun with melted cheese
 - Meat patty with melted cheese
 - Smokey Relish – 2 tbs
 - Sliced dill pickles
 - Burger bun top with SPICY CHIMICHURRI sauce drizzled over the toasted bun

Serve with onion rings, fries, beer and plenty of napkins

SMOKEY RELISH

- 1 large onion – peeled, halved, and sliced
- 1 large jar of chargrilled capsicums – sliced
- 1 tbs white wine or white balsamic vinegar
- 1 tbs white sugar
- 1 tbs CAMPFIRE BBQ RUB

Directions

Saute the onion until soft and golden, add the capsicum and the other ingredients, stir well and cook for a further 4- 5 minutes. The liquid should have mostly evaporated. Any leftover relish will keep in the fridge for 2 weeks.

Onion Rings

If you use our Chimichurri Crumb or our Korean Fried Chicken Mix and have ever wondered what to do with the last bit in the bag – here's the perfect way to use it up. It's a very loose recipe so use your judgement to gauge the ratios

- Chimichurri Crumb or KFC mix
 - Onion – peeled and sliced into thick rings
 - Oil for frying – we used a deep frying pan with about 2 inches of oil.
-
1. Heat the oil.
 2. Toss the onion into the crumb mix – remove the onions and set aside.
 3. Mix a little water into the crumb mix until a very thick batter is made. Go easy with the water. The batter needs to have a cake batter like consistency.
 4. Dip the onion rings one by one into the batter, then into the hot oil.
 5. Cook 2 minutes each side or until the batter is golden and crispy. Drain on paper towels, and serve immediately.



