

# Beef Burgers



**People:** Serves 4

**Prep Time:** 20 min.

**Chilling Time:** 30 min. **Barbecue Time:** 10 min.

500 grams minced beef, not too lean

5 eggs

½ cup bread crumbs

2 tablespoons fresh parsley, finely chopped

½ brown onion, finely chopped

1 garlic clove, minced

Salt

Freshly ground black pepper

Butter

4 rashers of bacon

4 burger buns, cut in half

Cos lettuce leaves

Your favourite burger sauce

- 01 In a large bowl mix the beef mince, one of the eggs, the bread crumbs, parsley, onion, garlic, salt, and pepper. Divide the mixture into four equal portions. Roll each portion into a ball and then flatten with the palm of your hand to a thickness of about 1 cm.
- 02 Using your thumb, make an indentation into the centre of the patty. This helps to keep the patties a consistent thickness when cooking. Once the patties have been made, set them aside on a plate and refrigerate for 30 minutes.

- 03 Prepare the barbecue for direct cooking over medium heat (180°C to 230°C) with a hotplate or Weber Ware Frying Pan.
- 04 Place the patties directly on the cooking grill and cook over direct medium heat, with the lid closed, for 3 to 4 minutes. Open the lid and turn the patties. Once the patties are turned, melt a little butter on the hotplate (or frying pan) and crack the remaining four eggs onto it. Season the eggs with salt and pepper. Once the eggs are cooking, place the bacon rashers directly on the cooking grill. Close the lid and continue to cook for a further 3 to 4 minutes, turning the bacon after 2 minutes.
- 05 When the patties are cooked, remove from the grill and set aside to rest. While the patties are resting, place the burger buns on the grill, cut side down and cook for 1 minute.
- 06 Remove the buns from the grill and assemble the burgers with a patty, a rasher of bacon, lettuce, a fried egg, and your favourite burger sauce.