

## The BBQs Plus Burger



The best burger you will ever eat, and the perfect base for changing up the recipe to create a whole range of new flavours!

### *Ingredients*

250 g veal mince (ground to fine) 10-15% fat content	Chipotle Mayonnaise (see note)
250 g pork mince (ground to fine) 10-15% fat content	8 slices streaky bacon
1 small red onion	Cos lettuce leaves fresh, washed and dried
Fresh parsley	4 slices tasty cheese
1 tsp salt, or more to taste (freshly ground)	McClure's Sweet and Spicy Crinkle Cut pickles
1½ tsp cumin or more to taste	4 buns, split
½ tsp of black pepper (freshly ground)	

### *Directions* (prepare meat mixture 2 hours before cooking)

Step 1 – Combine red onion and enough parsley in a food processor and process to a rough paste, you will need enough for 4 tablespoons.

Step 2 – Combine the veal and pork, onion parsley paste, along with salt, cumin and pepper to a mixing bowl, mix well.

Step 3 – Test the mix for personal taste by cooking a teaspoon of the mixture as a mini pattie in a non-stick fry pan.

Step 4 – Wet hands and create 4 patties from the mixture and refrigerate on non-stick baking paper, covered for 2 hours prior to cooking.

Step 5 – Cook bacon on the hotplate until cooked. Cover to keep warm.

Step 6 – Cook patties on the hotplate or the grill of your barbecue (we prefer the grill) on HIGH heat, use a digital thermometer to check minimum cooked temperature of 70°C – 160°F.

Cooking tip: brush pattie with melted butter just before putting on your grill and brush unturned side just prior to flipping.



## The Construction

Build your burger in this order from the bottom up:

- Pattie
- Chipotle mayonnaise
- Bacon
- Lettuce
- Cheese
- Pickles

\*Note – Chipotle mayonnaise:

Combine:

1 ½ tablespoons of mayonnaise (we Like BESTS mayo but use your favourite or make your own)

1 ½ tablespoons of thickened sour cream

To taste – La Morena Chipotle Chillies in Adobo sauce. See note below on best preparation for this product.

\*Note – La Morena Chipotle Chillies:

To make the most of your tin of La Morena chillies, process the contents of the tin, including liquid, in a food processor, thin out with a little water if desired, then add to a zip lock bag. Peg the bag to a shelf of your freezer so that the liquid forms a log shape in the bottom of the bag. Once frozen, remove from bag and shave off slices as required. Store the log in the freezer, wrapped well in plastic.

