

BBQs Plus Hamburger With The Lot



Ingredients

500g good quality beef mince	4 slices cheddar or burger style cheese
1 small onion, very finely chopped	Tomato or BBQ sauce (try Lillie's Q Smokey BBQ Sauce!)
2 tsp fresh garlic, crushed	4 eggs
1 egg, lightly beaten	8 slices fresh tomato
1/4 cup tomato ketchup	4 lettuce leaves
1 cup breadcrumbs	8 slices canned beetroot
1 tsp salt	4 slices canned pineapple
8 rashers rindless bacon	4 burger buns, split in half

Directions

Step 1 – In a large bowl, combine the beef mince, chopped onion, garlic, egg, ketchup, breadcrumbs and salt and mix well. Set aside to rest for 30 minutes.

Step 2 – Heat the BBQ to medium – high heat (200 - 220°C) and prepare for direct cooking with a hotplate or BBQ safe frying pan. Form the meat mixture into 4 equal size balls and then flatten each so that they are slightly larger than the diameter of an individual burger bun.

Step 3 – Once the hotplate or frying pan has reached temperature, cook the bacon rashers until cooked to your liking and set aside to keep warm.

Step 4 – Place the burger patties onto the hotplate and cook for 4 minutes per side or until cooked through. As the burgers are flipped, place a slice of cheese on top of each to melt. Once cooked, remove from the BBQ and set aside to keep warm.

Step 5 – Crack the eggs onto the hotplate or frying pan and cook to your liking. At the same time, place the burger rolls cut side down onto the hotplate or directly onto the grill to toast slightly.

Step 6 – Assemble the burgers with your sauce of choice, followed by a burger pattie topped with cheese, an egg, the bacon, tomato slices, lettuce, beetroot, and pineapple. Serve immediately.

