

## Smoky Breakfast Burger



### *Ingredients*

#### **For the Burger Patties**

500g good quality beef mince  
1 small smoked kranisky sausage, finely chopped  
1 small onion, very finely chopped  
2 tsp fresh garlic, crushed  
1/2tsp smoked paprika  
1 egg, lightly beaten  
1/4 cup tomato ketchup  
1 cup breadcrumbs  
1 tsp salt

#### **For the Burgers**

2 large onions, thinly sliced  
100g butter  
1 tsp brown sugar  
1/2 tsp salt  
4 rashers rindless bacon  
4 slices cheddar cheese  
4 eggs  
4 large burger buns, split  
1/3 bunch chive, finely chopped

### *Directions*

Step 1 – Soak your preferred wood chips for at least one hour before cooking. We recommend pecan or hickory chips for this recipe. Alternatively, you could use wood chunks with a charcoal grill.

Step 2 – In a large bowl, combine all the burger patty ingredients, mixing well until everything is combined. Form into 4 evenly sized patties and set aside.

Step 3 – Heat your barbecue to medium heat (180 - 200°C). Set up the BBQ with a hotplate. Once the BBQ has reached temperature, drain the wood chips and place into a smoker box. Add the smoker box to the BBQ over direct heat (or place the wood chunks directly onto the charcoal).

Step 4 – Once the chips or chunks are smoking, add the onions, butter, brown sugar and salt to the hotplate, stir until the butter is melted and the onions start to sizzle, then close the BBQ lid. After 3 minutes, stir the onions and add the bacon rashers to the hotplate, close the lid.

Step 5 – Cook the onions and bacon and when the onions are golden and the bacon is cooked to your liking, remove from the BBQ and set aside, covered, to keep warm.



Step 6 - Place each patty onto the hotplate and quickly “smash” as much as possible so that each patty is no more than 1cm thick. Cook in batches if required so that the hotplate doesn’t become crowded. Cook the burger patties on the hotplate with the BBQ lid closed until the outside is charred and the inside is cooked to your liking. In the last 2 minutes of cooking, place a slice of cheese on top of each patty to melt. Remove from the BBQ and set aside, covered, to keep warm.

Step 7 – Fry the eggs on the hotplate and toast the burger buns.

Step 8 – Assemble your burgers with a patty, cheese, bacon, caramelised onions and an egg. Top with the chopped chives and serve immediately.

