

More than 45 minutes

Serves 4

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Ingredients:

Patties

- 500g beef mince
- $\frac{1}{4}$  cup (60ml) breadcrumbs
- 1 egg
- 1 onion, chopped
- 1 tsp (5ml) Dijon mustard
- Salt and milled pepper
- 2 Tbsp (30ml) canola or olive oil, for frying
- 2 slices cheddar cheese (or  $\frac{1}{2}$  cup grated cheddar)

Onion rings

- 1 cup (150g) flour
- 1 cup (250ml) milk
- 1 onion, sliced into rings
- Oil, for deep-frying

For serving

- 1 avocado
- 1 red chilli, chopped
- Juice (30ml) of  $\frac{1}{2}$  lemon
- 2 soft burger buns, toasted
- $\frac{1}{4}$  cup (60ml) mayonnaise
- 4 gherkins, sliced
- Handful butter lettuce leaves (or salad bits of choice)
- 1 salad tomato, sliced
- 4 rashers streaky bacon, cooked until crisp

Method:

1. Combine mince, breadcrumbs, egg, onion, mustard and seasoning and mix well. Shape

into 2 large patties, cover and chill to firm up.

2. Heat a glug of oil in a pan and fry patties until golden and cooked through, 4-5 minutes a side for medium doneness.
3. Place a slice of cheese on each patty in the last minute of cooking and cover with a lid to steam and melt. Keep warm.
4. To make the onion rings, combine flour and milk. Season.
5. Dip onion rings in batter and deep-fry in oil for 2-3 minutes, or until golden.
6. Drain on kitchen paper. Set aside and keep warm.
7. Smash avocado with a fork and add chilli, lemon juice and seasoning.
8. Spread buns with mayonnaise and top with gherkins, lettuce and tomato.
9. Place cooked patties on prepared buns.
10. Top with avocado smash, bacon and onion rings.
11. Serve warm.

Good idea: Not looking for oversized? Shape into 4 medium patties instead.