

American Style Beef Burgers

Prep time: 20 mins cook time: 10 min Serves 4

Toppings:

500g beef mince

1/2 small brown onion, finely chopped

1/2 garlic clove, crushed

1 tbsp Worcestershire sauce

2 tbsp American mustard

4 burger buns

4 slices medium cheddar cheese, (thick sliced)

Burger mayonnaise

large tomato, sliced into 8

8 leaves green leaf lettuce

1/2 medium red onion, thinly sliced into rings

Method

Place mince, onion and garlic in a large bowl. Season with pepper. Add Worcestershire sauce and 1 tablespoon mustard to remaining mince mixture. Mix to combine. Shape into four 1.5cm-thick patties

Heat oil in a large, non-stick frying pan over medium heat. Cook beef burgers for 5 minutes each side or until cooked through.

Top each burger with cheese slice.

Burger assembly

Cut all the burger buns in half, toast the buns on the grill until golden.

Spread the cut-side of the bun with butter and toast the cut side on a skillet or on the grill until golden brown.

Spread a generous amount of the burger mayonnaise on both sides of the buns, add pickles, lettuce, tomato, onion and burger with melted cheese on top.

Top with your favourite sauce and cover with the top bun.

Serve on checkered paper with French fries