

turn over for  
MIDDLE EASTERN  
FLATBREAD WITH  
PULLED PORK

Serving suggestion



# HERE COMES THE *Summer* HERBY BBQ MEAT PATTIES



SERVES: 4



PREP: 10 MINS



COOKING TIME: 12 - 16 MINS

## INGREDIENTS

- 454g/1lb Cranstons Lean Beef or Lamb Mince
- 1 small Red Onion (peeled & finely chopped)
- 2tsp Fresh Thyme Leaves
- 2tbsp Wholegrain Mustard
- Salt & Black Pepper
- Flour (for dusting)

## METHOD

- In a large bowl mix together all the ingredients except the flour.
- Lightly dust your hands in the flour and shape into 12 x 5cm/2inch patties.
- Cook on a preheated grill or barbecue for 6 - 8 mins on each side turning occasionally until cooked.
- Serve the patties in warmed naan or pitta bread, with a homemade or prepared summer tomato relish.

## WE RECOMMEND

*Claire's Handmade Spicy  
Garlic & Tomato Salsa*

[www.cranstons.net](http://www.cranstons.net)

Recipe & image courtesy of [www.simplybeefandlamb.co.uk](http://www.simplybeefandlamb.co.uk)

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