

AL FRESCO DINING WITH CRANSTONS

RECIPE CARD



Hoisin Beef Burgers with Sweet Pepper Relish

HOISIN BEEF BURGERS WITH SWEET PEPPER RELISH

FOR THE BURGERS: 450g Cranstons Steak Mince • 2 tbsp Hoisin Sauce • 1 tsp Sesame Oil (optional) • 1 clove Garlic, peeled and crushed

FOR THE RELISH: 1 small Yellow or Red Sweet Pepper, de-seeded and finely chopped • 2 Spring Onions, finely chopped • 1 tbsp Fresh Flat-Leaf Parsley, chopped • Salt & Pepper • 4 tbsp Plum Sauce

PREP: 35 MINS **COOKING TIME:** 12 - 16 MINS **SERVES:** 4

- In a large bowl mix all the burger ingredients together.
- Using slightly damp hands shape the mixture into 4 x 9cm wide burgers.
- Cover and chill in the fridge for 20 mins.
- Cook the burgers on a prepared barbecue or pre-heated grill for 6 - 8 mins on each side until cooked and any meat juices run clear.
- **For the relish:** Mix all the ingredients together in a bowl and set aside.
- Serve the burgers in buns with salad leaves and the sweet pepper relish.

The relish is the perfect addition to our range of pre-made burgers, expertly prepared by our Master Butchers.

Recipe & image courtesy of
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