

Love Spring



Ultimate Beef Burger

Turn over for
RELISHES
& PICKLES



SERVES: 4 - 6



PREP: 30 MINS



COOKING TIME: 10 - 16 MINS

INGREDIENTS

- 450g/1lb Cranstons Lean Beef Mince
- 1 small Onion (peeled and grated)
- 1tsp Garlic Salt
- Salt & Pepper
- ½tsp dried Oregano or Marjoram
- 1tbsp Tabasco or Sweet Chilli Sauce
- 25-50g Fresh White Breadcrumbs
- 50g/2oz Blue Cheese (crumbled) or Mozzarella Cheese (grated)
- 1 Egg (beaten)
- 1tbsp Sunflower Oil

METHOD

- Place the beef in a large bowl and add the onion, garlic salt, seasoning, herbs, Tabasco or sweet chilli sauce, breadcrumbs and blue or mozzarella cheese.
- Stir in the egg. Mix together thoroughly, cover and refrigerate for 30 mins.
- Using damp hands shape the mixture into 4 - 6 evenly sized burgers.
- Brush the burgers with a little oil and cook on a prepared barbecue or preheated moderate grill for 5 - 8 minutes on each side, or until cooked through.
- Serve the burgers on rolls of your choice with salad leaves and serve with tomato sauce or relish and potato wedges sprinkled with grated cheese.

In a rush...

Why not cheat and treat yourself to a Cranstons burger? Our burger range includes: 4 oz Lamb & Mr Vikki's Banana Habanero, 4oz Beef, 4oz Pork & Apple, NEW 4oz Sticky BBQ Chicken, 6oz Steak and 6oz Topside & Cheddar