

SMASHED BURGERS



BBQ

If you are looking for a take away fix, this is your go to burger. They are quick and easy to make and taste so good! The sauce is a must, the secret ingredient.

Makes 5 single patty burgers

Prep Time 25 Minutes



- 500g** Lean or Regular Beef Mince
- 5 buns** Hamburger, round sesame rolls or brioche
- Salt to taste

SPECIAL SAUCE

- ½ cup** Garlic aioli
- 1 tbsp** American mustard
- 1 tbsp** Tomato ketchup
- ½ tsp** Sugar or granulated sweetener
- 1 tbsp** Pickled cucumber juice
- 1½ tbsp** Pickles finely chopped

FILLINGS

- 5 leaves** Cos or ice berg lettuce
- 2** Tomatoes (sliced medium thickness)
- 5** Pickled cucumbers (each sliced into 3 long ways)
- 1 large** Brown onion (sliced medium thickness)
- 5 slices** Tasty cheese
- As desired: Ketchup & American mustard

1. Make the special sauce first by combining all ingredients well in a bowl and set aside.
2. Heat BBQ hot plate on high heat.
3. Divide beef mince meat into 5 equal parts (5 x 100g) and roll into balls.
4. Reduce BBQ hot plate to medium, spray balls with olive oil before placing on the BBQ hot plate. With a BBQ spatula flatten (smash) the patties as much as you can so they are thin and big enough to cover the hamburger bun.
5. Add salt on patty and then flip and salt again. Place a slice of cheese on each patty. Patties cook in approximately one minute because they are so thin.



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6. Whilst cooking the patties cut the hamburger buns in half and place them on the BBQ grill or warming rack, toasting lightly on both sides.
7. Place an open bun on each plate. Place patty on the bottom bun, followed by ketchup and mustard, then sliced tomato, lettuce leaf, 3 onion rings and 3 pickle slices. Cover top bun with approximately 1.5 tablespoons of the special sauce and place on top of burger with the fillings.
 - For a double patty hamburger, use 80g of beef mincemeat per patty, each covered with melted cheese as above. Stack the two patties on top of each other, followed by fillings and sauce (as above). Note: alter the total amount of beef mince meat required and sliced cheese for double patty hamburgers.
 - Onion in the recipe is raw, however you can BBQ them if you prefer. Note: You will need 3 onions sliced as they will break down when they are cooked.
 - For vegetarian option replace beef patty with grilled whole mushroom or other non-meat options.