

Burger Recipe

Burger Recipe This delicious homemade burger recipe is the signature dish of the youngest "chef" in our family. Easy for kids to make and super delicious!

Serve with fries or potato wedges, and a variety of toppings which each person can select, such as avocado, sliced tomato, bacon, a fried egg, mushroom sauce, fried onions.

Ingredients

450g lean beef mince
Breadcrumbs (equivalent of 2 slices of bread)
1 egg
4 spring onions, finely chopped
1 garlic clove, peeled and chopped
1 tbsp sweet chili sauce
2 tsp dried mixed herbs
50g cheese of your choice (we like to use emmental)
salt and ground black pepper
4 burger buns, to serve

Method

Put the beef, breadcrumbs, egg, spring onions and garlic into a bowl (or food processor, if you have one). Add a little salt and pepper and mix evenly and well. Add the sweet chili sauce and mixed herbs and mix evenly again. Divide the mixture into four equal portions and pat flat (with damp hands, to avoid the meat sticking). Cut the cheese into four equal pieces and put one piece into the centre of each pattie. Wrap the meat around the cheese to make a thick burger, covering the cheese completely, and let the patties chill for about half an hour. You can either fry, braai or grill the patties. Depending on how well you like them done, they should cook for about 5-8 minutes on each side.