

Wicked Burger Pattie

Makes 4-6 Patties



Equipment list:

Measuring spoons
Knife and chopping board
Mixing bowl
Medium size frying pan and fish slice

Ingredients:

800g Mince beef (best to use minced chuck steak)
1 Clove Garlic, crushed
1 tbspn Tomato paste
1 tbspn Worcestershire sauce
2 tbspn Flat leaf parsley, chopped
4 Rashers Streaky bacon
1 Tomato per pattie, sliced
½ Small Iceberg lettuce
4 Slices cheddar cheese
Salt and pepper
Olive oil

Ingredients Wicked Burger Sauce:

2 tbspn Mayonnaise, heaped
1 tbspn Rosella's (no additives or preservatives) Tomato ketchup, heaped
1 tspn Worcestershire sauce

Method:

Place the mince, garlic, tomato paste, sauce, parsley, salt and pepper in a bowl and mix until well combined.

Shape into 4 large or 6 medium sized patties.

Wrap 1 rasher of bacon onto each pattie.

Heat a non-stick frying pan over medium-high heat. Add olive oil and pan fry patties for 4 minutes on each side or until cooked through.

Place burger patties onto prepared burger buns with tomato, lettuce and cheese on base.

Mix mayonnaise, tomato sauce and Worcestershire sauce together and spoon 1 heap spoon onto pattie.

Top with remaining bun halve and serve.

Food, Fun, do!