

Classic Burger

Ingredients

Serves 4 people

For the patties

- 1lb (500g) of lean beef mince or ground beef
- 1 onion, diced
- Olive Oil
- 1 egg, lightly beaten
- Sea Salt
- Black Pepper

For the Toppings

- 2 onions, cut into rings
- 2 tomatoes, sliced
- 4 pickles, halved
- 4 rashers of bacon
- Tomato ketchup (or the sauce of your choice)

The Buns

- The choice of buns is down to you (we're fans of Brioche Buns ourselves)

The Patties

1. Heat the oil in a skillet on a medium heat and add the onions. Once soft, remove from heat and leave to cool.



2. Place the beef into a large bowl and ensure it is broken up enough to mix in the other ingredients.
3. Add the onion, black pepper and sea salt, and mix thoroughly.
4. Add the egg and mix again.
5. Roll the mixture into roughly even sized balls and place them on a flat tray. Flatten them out into the size and thickness of the desired patties (TOP TIP: Use cookie cutters as moulds to help get uniform size and thickness).
6. If the patties are more than an inch thick, press your thumb into the middle to make a small dip. This will reduce the likelihood of the burgers ending up too fat in the middle when cooking.
7. Place the tray in the refrigerator for about an hour so that they stiffen (If you've been using cookie cutters and moulds, and you have enough of the right size leaving them around the patties as moulds will help this process). Remove from the refrigerator about half an hour before cooking as you want the meat to be room temperature.

Cooking

1. Make sure your buns are buttered and before you start cooking. Throughout the cooking process you'll be placing them on the grill or in your grill pan for about a minute to toast them.
2. Either get your grill hot, or heat your grill pan. Once hot, place the patties in the pan.
3. Heat up a separate non-stick pan and fry the bacon to your preference.
4. After about 5 minutes, flip the patties. If you want grilled onions, then to the grill pan now, and top the patties with the cheese slices.
5. After another 5 minutes, the burgers should be ready! Place them in the buns, add the sauce and top with the bacon, the pickles and the onions!