

CHEERS

tops!



SMOKED BEEF BURGER Serves 2

BURGER INGREDIENTS

2 large burger rolls,
halved and toasted
Lettuce and/or rocket leaves
for serving
Cucumber for serving
(optional)
4 slices smoked cheddar
(or mature cheddar)

BURGER PATTIES

250g lean beef mince
80g finely chopped bacon
1 tsp garlic powder
1 tsp ground cumin
1 tsp ground paprika
Salt and pepper to taste
1 drop liquid smoke

CARAMELISED ONIONS

50g butter
2 large onions, sliced
2 Tbsp whisky or
1 Tbsp
Worcestershire sauce
2 Tbsp brown sugar
Salt and pepper to taste

SRIRACHA-MAYO SAUCE

2 Tbsp sriracha sauce
(how hot is your choice)
2 Tbsp mayonnaise
(page 99)
2 tsp lemon juice
Black pepper to taste

1. For the caramelised onions, heat the butter in a small saucepan and sauté the onions over a medium to low heat until translucent. Add the whisky and cook until the alcohol evaporates. Stir in the sugar and simmer for 15 minutes until the onions are sticky. Season with salt and pepper.
2. Prepare the braai (if using). To make the patties, place all the ingredients in a large bowl and mix until well combined. Shape the mixture into two large balls and use a spatula to gently press them into patties. Place the patties in the fridge for approximately 10 minutes to firm up before cooking.
3. Arrange the patties on the braai grid or in a grill pan over a high heat. Grill for 3–4 minutes on each side, turning them once. (Take care, as they can disintegrate.) If you prefer well done burgers, cook for 5–6 minutes per side.
4. For the sauce, mix together the ingredients.
5. Spread some sauce on the bottom half of each burger roll and add the leaves and/or cucumber. Place the patties on the leaves, followed by a slice or two of cheese and the caramelised onions. Drizzle over some more sauce and finish off with the top half