



Classic Cheeseburger

Cooking Time: 10-12 mins

Preparation Time: 30 mins

Servings: 4

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A classic dish, ideal for any establishment. This tastes especially good as part of a summer BBQ offering.

Ingredients:

- 450g Lean beef mince
- 2 Garlic cloves, crushed
- 1tsp Tomato ketchup
- 1tsp Mustard
- 1 Egg, lightly beaten
- 1 Small onion, finely diced
- Seasoning, to taste
- 4 Kerrymaid Original Slices

Method:

1. Mix together all the ingredients in a bowl, until they are well blended.
2. Leave to rest in the fridge for at least ½ hour.
3. Before cooking, remove from the fridge, and divide into 4 equal sized patties.
4. Cook on a hot BBQ, for at least 5-6 minutes on each side (until cooked through), turning just once. Alternatively, they can be cooked for the same amount of time in a frying pan with a little olive oil, or under a grill.
5. Once cooked, place immediately in a bun, top with a Kerrymaid Original Slice and serve.



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