

JUICY MAYO BEEF BURGERS



 Makes 4

 Prep Time 15 minutes

 Cook Time 15 minutes



INGREDIENTS

- 500 g lean beef mince
- ½ onion, very finely chopped
- 1 Tbsp **Eta Thick & Creamy Mayonnaise**
- 1 Tbsp **Lea & Perrins Worcestershire Sauce**
- 1 tsp Dijon mustard
- 4 burger buns, cut in half and toasted

Toppings:

METHOD

1. Combine the mince, onion, **Eta Thick & Creamy Mayonnaise**, **Lea & Perrins**, mustard and season. Mix well.
2. Mould into 4 patties with wet hands.
3. Preheat a dash of oil in a frying pan over medium high heat. Cook the burger patties for 4 to 5 minutes on each side until the patties are well browned and cooked.

- cheese slices
- lettuce leaves
- **Wattie's Beetroot Slices**
- tomato slices
- ¼ cup **Eta Thick & Creamy Mayonnaise**

4. Serve in toasted buns with cheese slices, lettuce, **Wattie's Beetroot Slices**, tomato and extra **Eta Thick & Creamy Mayonnaise**.

TIPS

- Brown a sliced red onion in the pan after cooking the burger patties and serve as a topping.
- Try serving as sliders (mini burgers). Mould mince mixture into 8 and serve in small toasted buns with toppings.