

SMOKY BEEF & BACON BURGERS

FREEZER
FRIENDLY



Serves
4



Prep Time 15 minutes (plus 20
minutes refrigeration time)



Cook Time
20 minutes

A Little
More Effort



INGREDIENTS

- 1 small onion, finely chopped
- 1-2 clove garlic, crushed
- 400g lean beef mince
- $\frac{3}{4}$ tsp **Gregg's Smoked Paprika**

METHOD

1. Heat a dash of oil in a small frying pan and gently cook the onion and garlic until soft, but not browned. Set aside to cool.
2. Mix together beef mince, cooked onion and garlic and **Gregg's Smoked Paprika**.

- 2 red onions, thinly sliced
- 2 Tbsp balsamic vinegar
- 1 Tbsp brown sugar
- 4 rashers streaky bacon
- 4 sesame seed brioche buns
- **Wattie's Smokey Bacon Flavoured Burger Sauce**
- Rocket leaves
- Tomato slices
- 4 natural smoked cheese slices

Season with salt and freshly ground black pepper. Form the mixture into 4 patties. Place on a tray and refrigerate for 20 minutes.

3. Heat a dash of oil in a frying pan and cook the sliced red onions over a medium low heat until the onions start to soften. Add the balsamic vinegar and brown sugar. Continue cooking over a low heat, stirring often until the onions are soft and caramelised. This will take about 20 minutes. Set aside and keep warm.
4. Preheat the grill to medium high. Brush meat patties with a little oil. Grill for 6 minutes before turning to cook the other side and grill for a further 5-6 minutes until the meat patty is cooked to your liking. Place the bacon rashers under the grill. Keep the burger patties warm while preparing the buns
5. Cut brioche buns in half horizontally and brush the cut halves with a little oil. Place under the grill with the bacon. Cook until buns are toasted and bacon is cooked and crispy.
6. To assemble, spread a generous amount of **Wattie's Smokey Bacon Flavoured Burger Sauce** on the bases of the toasted buns. Top each bun with rocket leaves, tomato slices, burger patty, smoked cheese slice, caramelised red onions and a bacon rasher. Top with the bun lid.

TIPS

- Cook the onions over a low heat to avoid them burning before they are cooked. The onions should be soft and sweet.
- Burger patties can be made and frozen uncooked. Place a layer of baking paper between each patty. Freeze in an airtight container. Remove as required. Patties can be cooked from frozen or thawed in the refrigerator before cooking. If cooking from frozen cooking time will be longer.

SWAP IT OUT

- Replace beef mince with pork mince.
- Replace red onions with brown onions.