

Ultimate beef burgers

BBC
RADIO



By Neil Forbes

Ingredients

8oz of sirloin - minced
8oz of flank - minced
8oz of shin - minced
Sea salt and black pepper
4 slices of a good hard Scottish cheese
4 baby gem lettuce leaves
8 rashers thick cut dry cured bacon
4 pickles thinly sliced into ribbons
2 tbsp mayonnaise
1 tsp wholegrain mustard
1 red onion sliced into rings
4 burger buns
Rapeseed oil



Prep Time: 15 mins
Cooking Time: 10 mins
Serves: 4

Method

1. Mix the beef together really well, season well with salt and pepper then divide into 4 equal portions.
2. Press the meat into a ring or pastry cutter and firmly compact it into shape – keep the burgers quite wide and not too thick (about 2cm max). Remove the burger from the ring and set aside.
3. Fry the bacon in some rapeseed oil until golden brown.
4. Slice the pickles with a mandolin. Peel and slice the red onion and slice the tomato.
5. Mix the mayonnaise with a dollop of the mustard.
6. Heat your pan or griddle to a medium to high heat and season the burgers again with salt and pepper on both sides, then sear until brown (about 4 mins each side). Top with cheese during the final minute. As the cheese starts to soften remove from the pan and rest.
7. Half the burger bun and toast or briefly place face down in the pan you've just cooked the burger in.
8. When lovely and golden remove from pan and smear with the mayo.
9. Add the burger and onion, tomato, bacon, lettuce and pickles and place the burger bun lid on top.
10. Squish down and serve with onion rings, crisp chips and a beer!