



Homemade Cheesy Beef Burgers

Ingredients:

400 gm beef mince

5 cream crackers

1 tsp Worcestershire sauce

1 tbsp tomato ketchup

1 egg

Salt and pepper

Small block of cheese (optional)

Cooking oil

To Serve *

Cheese slices

Burger buns

Lettuce, tomato, cooked bacon

Method:

Place the beef mince into a bowl with your egg.

Break the crackers into small pieces with your hands straight into the bowl of beef mince.

Add the worcestershire sauce, ketchup and seasoning to the bowl and mix together with a fork.



For a plain burger, take a spoonful of meat mixture from the bowl and squish it with your hands into a ball shape.

Place the ball in the middle of your hand and push down to flatten.

Don't make the burgers too thick as they will take longer to cook.

If you would like a cheesy burger, take a lump of cheese and push it into a ball of your burger meat.

Push the meat around your lump of cheese until fully covered.

Flatten down the meat into a burger shape.

Repeat until you have used up all your meat.

Put a spoonful of oil into a frying pan and put over a low to medium heat.

Put your burgers into the pan and cook gently, turning over to cook on both sides.

When cooked they will be brown on the outside and the juices will run clear from the inside (test with a knife or skewer).

If cooking on a BBQ, make sure you chill the burgers first for at least 1 hour – this will help prevent them from breaking up while cooking.

If cooking in the oven, place on a lined tray and cook at 180C for at least 15 minutes or until the juices are running clear when tested.

NOTE – * You can use any additional items to serve with your burgers.

The burger patties can be frozen uncooked – individually wrap them in greaseproof paper to stop them from sticking together.