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THE BURGER

Why settle for anything less than THE best?

The star of any summer BBQ, THE Burger will impress your guests and if they're not impressed - a little extra dash of Colman's won't hurt. Much. ☐

Heat Level



Servings

4

Prep Time

25 mins

Cook Time

20 mins

INGREDIENTS:

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- 450 grams Angus beef, ground
- 1 tbsp. Colman's English Mustard
- 1 green chilli, finely chopped
- 1 large onion, finely chopped
- 1 clove of garlic, finely chopped
- 1 tsp. dried oregano
- 1 cup. breadcrumbs
- $\frac{3}{4}$ cup freshly grated Parmesan cheese
- 1 egg, whisked
- salt & pepper to taste

INSTRUCTIONS

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Sauté the chopped onion until soft. Mix all remaining ingredients in a large bowl, adding cooked onions. Shape into what resembles burger patties, place on waxed paper and put in the fridge for 30 minutes. When chilled, grill patties on barbecue until the internal temperature is at least 65°C.

Serve on fresh crusty bread rolls, or hamburger buns with tomato, pickle and

lettuce. Add some Colman's English Mustard to the top as well if you really want to clear your sinuses!

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