



Homemade Beef Burgers



Homemade Beef Burgers – 4 portions

25 minutes prep time

15 minutes cooking time

Ingredients 1396 – Defrosted Eismann Free Flow Beef Mince – 450g
 5501 – Defrosted Eismann Onion Cubes – 50g
 18053 – Eismann Extra Virgin Olive Oil
 789 – Defrosted Eismann White Baps x 4
 2 cloves crushed Garlic
 1 tsp tomato ketchup
 1 tsp mustard
 2 lightly diced spring onions
 1 beaten Egg
 Handful of chopped basil leaves
 Washed Iceberg Lettuce
 Sliced Tomatoes

Preparation

In a large bowl mix together the mince, garlic, tomato ketchup, mustard, egg and onion until well blended.

Add the spring onions and basil to the mixture and divide into four patties.

Heat a little olive oil in a large non stick frying pan and fry the burgers, turning once only cooking for 5-6 minutes on each side. Alternatively for a healthier option cook under a grill for the same amount of time.

Serve with Eismann white baps, lettuce and tomatoes.

Try adding sliced cheese for a tasty cheeseburger!