

Less than 30 minutes

Serves 4

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Ingredients:

Patties

- 1 pack (500g) beef mince
- 2 cloves garlic, chopped
- Handful fresh coriander, chopped
- ½ cup (125ml) finely chopped biltong or biltong powder
- 1 cup (125g) grated cheddar + extra for topping
- 1 egg, whisked
- ½ cup (125ml) breadcrumbs
- Salt and milled pepper
- 2 Tbsp (30ml) olive oil
- 3 Tbsp (45ml) butter (optional)
- Juice (30ml) of ½ lemon (optional)
- 4 seeded burger buns, toasted
- Handful fresh rocket or lettuce
- 2 salad tomatoes, sliced
- 2 avocados, smashed or sliced (optional)
- 3-4 pickled jalapeños, sliced
- Fries or onion rings, for serving

Method:

1. Combine patty ingredients.
2. Shape into 4 large burger patties and chill in the fridge for 15-20 minutes.
3. Heat oil in a large pan and fry patties for about 5-6 minutes per side.
4. Melt butter in a pan with patties and add lemon juice.
5. Use a spoon to baste patties with pan juices.
6. Top with extra cheese (if using), cover with a lid and steam for 30 seconds. Remove

from pan and cool slightly.

7. Layer toasted burger buns with rocket or lettuce, tomato and patties.
8. Top with avocado and jalapeños and serve with a side of fries or onion rings.