

Less than 45 minutes

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Patties:

- 1kg beef mince
- 1 tsp (5ml) paprika
- 4 tsp (20ml) ground cumin
- 4 tsp (20ml) ground coriander
- Salt and milled pepper
- Glug oil
- 1 packet (8 slices) PnP full-fat cheddar cheese slices

To serve:

- 4 burger buns, toasted
- Good-quality mayonnaise
- Lettuce leaves
- 1 tomato, thickly sliced
- 3 gherkins, sliced
- 1 packet (125g) lightly salted chips

Method

#### **COOK'S NOTE**

A thicker-than-usual patty makes for juicier burgers when braaied.

1. Mix patty ingredients together in a large bowl. Season.
2. Divide into 4 equal balls.
3. Flatten into patties and refrigerate for about 20 minutes.
4. Brush patties with a bit of oil and cook for 6 minutes per side over medium-hot coals (or in a heated griddle pan).
5. Top each patty with two slices of cheese and cook until cheese has melted.
6. Remove and set aside to rest for 5 minutes.
7. Smear buns with mayonnaise and layer lettuce, tomato, gherkins and patties on top.
8. Serve with chips and plenty of serviettes.

[Browse more braai recipes here.](#)