Less than 30 minutes

Serves 4

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Ingredients:

Onions:

- 2 Tbsp (30ml) butter
- Olive oil
- 3 Tbsp (45ml) brown sugar
- Salt
- 2 onions, sliced thickly
- ⅓ cup (80ml) red wine vinegar
- 500g extra-lean beef mince
- Salt and milled pepper
- 200g mature cheddar cheese, sliced
- 4 burger buns, cut in half
- 2 Tbsp (30ml) hot English mustard
- 4 gherkins
- ½ head iceberg lettuce, shredded
- 1-2 salad tomatoes, sliced

Method

- 1. Melt butter, a glug of oil, sugar and a large pinch of salt in a non-stick pan.
- 2. Add onion slices and fry until browned.
- 3. Pour over vinegar, cover and simmer on a low heat for 10 minutes, until soft.
- 4. Season mince well and divide into 4 balls.
- 5. Heat a glug of oil in another pan and add mince ball.
- 6. Squash mince into a patty with a spatula and fry until browned and crispy all over.
- 7. Repeat with remaining mince balls.

- 8. Top hot patties with cheese and cooked onion slices.
- 9. Spread buns with mustard and top with gherkins, lettuce and tomato.
- 10. Top with patties and serve.

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