



LET'S MAKE

JONNY'S

# Beef Burger

## Ingredients

500g	Extra lean beef mince	2 x	Tomatoes sliced to serve
1 x	Large onion diced	1 x	Cos lettuce
	Salt & Pepper to taste	6 x	Cheese slices
1 tspn	Tabasco sauce, or to taste		Mayonnaise to serve
6 x	Hamburger buns		

## Method

1. In a large bowl add beef mince and diced onion, Tabasco sauce, salt and pepper. Use hands to mix until evenly combined.
2. Using your hands, grab a hand full of beef mixture, roll into medium size balls then flatten each portion into a patty about 1.5cm thick.
3. Heat half the oil in a non-stick frying pan over medium to low heat until cooked through, then flip to other side. Before removing from pan, place cheese slice on top of patty. When cheese is melted transfer to a plate, cover loosely with foil and set aside to keep warm. Repeat with the remaining patties.
4. While the patties cook, in another greased non-stick frying pan, place halved hamburger buns flat side down to brown
5. To serve, spread mayonnaise on the top half of the browned bun and top the bottom half of the bun with patty & cheese, lettuce leaf and sliced tomato and close buns together. Serve immediately .



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