

Homemade Burgers

with relish & sweet potato wedges

Ingredients

Ingredients for 2 people:

For the burgers

- 240g lean minced beef
- ½ pickled gherkin - diced
- 2 tbsp finely diced onion
- Pinch of powdered chilli
- 1 tbsp tomato ketchup (secret ingredient)
- A few splashes of Henderson's relish
- Pinch of salt

For the sweet potato wedges

- 3 medium sized sweet potatoes
- 1 tsp rapeseed or olive oil
- ½ tsp of smoked paprika
- ½ tsp of salt

For the burger onions

- 1½ onions
- A drizzle of olive or rapeseed oil

For the relish

- 3 ripe tomatoes
- 2 gherkins
- 1 tbsp of the cooked burger onions
- ½ tsp soy sauce
- 1 large pinch smoked paprika
- 2 tbsp mayonnaise
- 2 tbsp tomato ketchup
- 2 tsp chopped jalapeño chillies

To serve

- 2 burger buns (we are using brioche buns) - sliced
- 3-4 crunchy leaves of lettuce
- Sliced gherkins
- We are serving with some coleslaw but you could use any salad

Now Let's Cook

Sweet potato wedges

1. First cut the ends off the washed sweet potatoes and cut into wedges ready to bake.
2. Add rapeseed or olive oil and mix well to coat the potato wedges.
3. Sprinkle over the smoked paprika and salt.
4. Bake at 180°C on a non-stick or greaseproof lined tray and turn once or twice - this should take about 15-18 mins to cook. Place on a tray to heat up on the BBQ before assembling the dish.

Burger onions

1. Slice the onions into half-moon shapes and fry in a hot pan with the oil until golden brown - this will take up to 4-5 mins.
2. Now turn down the heat to cook the onions slow and gently until they go soft and have that classic burger onions taste.
3. Cool until you need them - have them on a small dish to warm on the BBQ whilst you cook the burger.

The burgers

1. Mix all the ingredients together - as we are not adding any breadcrumbs or egg you need to mix well for 2 mins until it forms a tight texture.
2. Split this mix in half and pat with your hands into the classic burger shape.
3. Pop them in the fridge for half an hour to firm up before cooking.

The relish

1. Cut the tomatoes into slices and set aside 8 good slices for the burger garnish, then finely chop the rest of the tomato into dice.
2. Place the diced tomato in a bowl with 1 tbsp of the cooked burger onions and mix in all the other ingredients.
3. Taste to check you are happy with the flavour and add more chillies if necessary.

BBQ and serve

1. Spray the burgers with a little rapeseed oil or olive oil and place on the hot BBQ to cook - take care to wash your hands when handling raw burger meat before going onto the next job.
2. Cook for 4-5 mins one side before turning over to cook the other side and at this stage place the tray of cooked sweet potato wedges onto the BBQ along with the burger onions.
3. Cook for another 4 mins or so and check with a probe thermometer or with a small knife that the burgers are cooked through. If using a probe we are looking for 75°C or above to be cooked through.
4. Pop the sliced burger buns onto the BBQ and cook until lightly toasted (this takes seconds!!!).
5. Place the sweet potato wedges in a "Jenga style" on the plates, add some lettuce, coleslaw, salad or even slices of avocado is nice with this too.
6. Place the burger bun base on the plate and top with plenty of burger onions.
7. Top with 3-4 slices of ripe tomato.
8. Add the cooked burgers on the top.
9. Finally, top with slices of gherkin and cover the burger bun lid with plenty of your homemade burger relish and top the burger.

Enjoy!

Preheat the BBQ ready for cooking the burger 10 mins before you need it so the grid irons are hot and the burger won't stick.

