

BEST HOMEMADE BURGERS



These burgers are succulent and delicious with or without a bun. Very simple, patted into shape and cooked until just done, they are winners in their own right, but if you dress them up with a tasty topping such as those suggested following this recipe, they are dinner-party-worthy with minimal effort.

900g mostly lean beef mince (a little fat needed)
1 Tbsp Dijon mustard
6 buns, halved (optional)
1 Tbsp olive oil

1. Season the mince and lightly fold in the mustard. The lighter your touch, the more succulent the burger. Divide the mince into 6 roughly equal portions. Shape into rounded burgers, without squashing the meat too much. Press a thumbprint in the middle of the top of each burger (to prevent bulging when cooking) and sprinkle with a little more salt and pepper.
2. Heat the oil in a large frying pan over medium heat, then add the burger and fry for 3–4 minutes per side, for a browned crust and pink centre. Don't squash down on the burgers during cooking. Fry for an extra 2 minutes for a well-done finish; any longer will dry the burgers out. Cover to keep warm and set aside to rest for 4–5 minutes. Meanwhile, make the desired sauce or topping.

Toppings

Prepare one or any combination of the following toppings or sauces:

Caramelised red onions: Page XX

Cheese: Top each burger with a slice of cheese. Cover with a lid to keep warm and rest for 5 minutes, during which time the cheese will melt slightly.

Blue cheese sauce: Heat $\frac{3}{4}$ cup cream over medium heat and crumble 100g blue cheese into the cream. Whisk to melt the cheese, then simmer gently for 4–5 minutes to thicken.

Mustard sauce: Combine $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup strong chicken stock and 2 teaspoons of wholegrain mustard in a saucepan. Bring to the boil and simmer over low heat for 10 minutes until reduced and creamy.

Mushroom sauce: Gently fry 1 small sliced onion and 1 small chopped clove garlic in 1 tablespoon oil for 3 minutes. Add in 250g sliced mushrooms with 15g butter then fry for 3 minutes. Stir in $\frac{3}{4}$ cup cream and 1 tablespoon soy sauce. Simmer over medium to low heat for 6–7 minutes until thickened.

