

Lazy Cheeseburgers

SERVES 6

2 Tbsp vegetable oil
2 large white onions, thinly sliced
500 g beef mince
2 Tbsp tomato sauce, plus more if needed
2 Tbsp yellow mustard, plus more if needed
pinch of salt and ground black pepper
2 Tbsp water
2 Tbsp butter, melted
6 hamburger rolls with sesame seeds, halved
1 (230 g) tub onion-flavoured cream cheese
12 slices cheddar-flavoured processed cheese
⅓ cup diced sweet-and-tangy gherkins

1. Preheat the oven to 180 °C.
2. Heat the vegetable oil in a saucepan over medium heat and cook the onions for about 15 minutes until browned, sweet and caramelised. Remove from the pan and set aside.
3. To the same pan, add the beef mince, tomato sauce, mustard, salt and pepper. Sauté for 10 minutes until lightly browned, then add the water, stir and set aside.
4. Meanwhile, coat the base of an ovenproof dish with 1 Tbsp melted butter. Place the bottom halves of the hamburger buns in the dish, cut-side up.
5. Spread each with a layer of cream cheese, followed by a layer of caramelised onion and a slice of cheese. Top with the beef mince, followed by the remaining cheese slices.
6. Bake in the top half of the oven until the cheese starts to melt.
7. Remove from the oven, sprinkle over the gherkins and cover each with the top half of the hamburger bun. Brush the tops with the remaining melted butter and bake for an additional 10 minutes.

NOTE:

Before putting the buns back in the oven with their tops, you can add a dollop of tomato sauce, mustard and/or your favourite sauce for some extra sauciness, if desired.

Layers of onion-flavoured cream cheese, caramelised onion, cheddar cheese, beef mince and gherkins, baked until melted and moreish. Serve with a cold beer and let's call it a night, Tastebuds.

