

— JACQUI'S —
RUSTIC

HANDMADE BURGERS



MASSINGBERD - MUNDY

Lincoln Red

B E E F





INGREDIENTS

- 400g Lincoln Red beef mince
- Salt + pepper to taste
- 1 finely diced shallot, sautéed (OPTIONAL)
- 2 tbsp Worcestershire sauce (OPTIONAL)
- 2 crushed garlic cloves (OPTIONAL)
- 1 tsp paprika (OPTIONAL)

Whether you're cooking out on the barbecue, or bringing that summer feeling indoors, there's no better time to make some gorgeous handmade burgers. South Ormsby Hall's excellent Housekeeper Jacqui has just the recipe to get you started.

TO MAKE:

1. Pop all the ingredients in a bowl and combine well. Divide the mix into 6 and shape using your burger press.
2. Either grill or barbeque – they'll take 8 to 12 minutes under a preheated grill, turning halfway through, or 10 minutes to barbeque on a medium flame, turning halfway through.
3. Serve on soft white rolls with lettuce, tomato and cheddar cheese.

FOR THE FULL RECIPE, AND OTHER TASTY LINCOLN RED BEEF CREATIONS,

VISIT www.southormsbyestate.co.uk/cookbook