



MASSINGBERD - MUNDY

Lincoln Red

B E E F

Jacqui's Rustic Handmade Burgers

With summer well underway, there's no better time to get out the grill tongs and make some gorgeous handmade burgers. South Ormsby Hall's excellent Housekeeper Jacqui has just the recipe to get you started.

Ingredients (Makes 6 Burgers):

- 400g beef mince
- salt + pepper to taste
- 1 finely diced shallot, sauteed (optional)
- 2 tbsp Worcestershire sauce (optional)
- 2 crushed garlic cloves (optional)
- 1 tsp paprika (optional)

To make:

- (optional) If you would like to add the shallot, finely dice, and cook over a low heat with a tsp of oil until soft and translucent. This should stop the flavour from being too harsh.
- Pop the mince, salt, and pepper in a bowl and combine well. If you are using the optional flavourings, add those in as well!
- Divide your mixture equally into 6 balls. Lightly oil your burger press and place a ball of your burger mix into the middle. Use the top of the burger press to lightly form your burgers.
- Turn out onto a baking tray and repeat with the rest of your mixture.
- Place your formed burgers in the fridge for one hour to firm up
- To pan-fry: heat one tbsp of oil in a frying pan, and add your burgers, two at a time—Cook the burgers for 4-6 minutes on each side, or until cooked through.
- To grill: Place your burgers on a lined grill pan and place under a preheated grill for 8-12 minutes, or until cooked through, turning halfway through.
- To oven cook: place your burgers on a lined grill pan and place in a preheated (190 degree) oven for 15-20 minutes, or until cooked through, turning halfway through.
- To barbeque: Place your burgers on a preheated barbeque grill on medium flame and cook for 5 minutes on each side.
- To serve, pop your burgers on soft white rolls with some fresh lettuce, slices of beef tomato and good cheddar cheese. You could also add sautéed onions, gherkins, and ketchup if you fancy!

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