



A DELICIOUS NEW SAUCE

Rich, Smooth & Spicy

New HP Guinness® sauce is a delicious rich, tangy and spicy sauce made with the highest quality ingredients. Combining the strong and smooth taste of Guinness® with the distinctive flavour of HP a perfect complement to sausages and red meat. Use as a side of plate sauce for sausage sandwiches or BBQ burgers or as a tasty cooking ingredient for dishes like Guinness® and Steak Pie. For more recipe ideas visit hpsauce.co.uk

Try some of these tasty recipe suggestions.....

Homemade HP Guinness® Burgers

Prep Time: 10 minutes

Cook Time: 10 - 12 minutes

Ingredients (serves 4)

- 400g lean beef mince
- 5 tbsp HP Guinness® sauce
- 1 small onion, finely chopped
- 1/2 tbsp rapeseed oil
- 4 burger buns, cut in half
- 4 small lettuce leaves, washed and patted dry
- 8 slices of tomato

How to make

- Using clean hands combine the mince, 3 tablespoons of HP Guinness® sauce and onion in a bowl and season well.
- Form into 4 equal burgers about 2.5cm in thickness, and chill until needed.
- Brush each side of the burgers with the oil and cook over grey coals of a barbecue or medium heat of a gas barbecue for 10 - 12 minutes, turning often until browned and cooked. Place the burger buns on the barbecue to toast for 2 minutes before the end of the burger cooking time.
- Place the burgers in the buns with the lettuce and tomato and top with the remaining HP Guinness® sauce.

Tip: Ensure all the coals of the barbecue have turned grey and spread them out evenly before you start to cook, alternatively cook on a medium heat if using gas.



BRING FOOD TO LIFE