

HEINZ

RECIPE

Homemade Beef Burgers

Salad
Cream
with
cucumber
and dill



Serves:

4



Preparation Time:

10 minutes



Cook Time:

10 - 12 minutes

Ingredients:

- 500g extra lean beef mince
- 4 spring onions, finely chopped
- 1 tsp rapeseed oil
- 4 burger buns
- 4 curly lettuce leaves
- 2 gherkins, sliced
- 4 tbsp **Heinz Salad Cream Cucumber and Dill**
- 1 large tomato, sliced into 4

Method:

Mix the beef mince with the onions, season and form into 4 equal sized burgers and chill until needed.

Brush both sides of the burgers with the oil and cook over grey coals of a barbecue or a 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 burgers' cooking time.

Place a lettuce leaf on each burger bun with slices of gherkin, followed by **Heinz Salad Cream Cucumber and Dill**, then top with the burgers and finally the tomato slices and serve.

Tip: Fry a bit of the seasoned mince in a frying pan to check the seasoning before forming into burgers.