MALENY BLACK ANGUS BEEF

Beef & Bacon
burgers

Method

1. Separate Maleny Black Angus Beef grass-fed mince into 6 equal portions. Use your hands to lightly form into patties the size of your buns (usually about 10 cm/4") - don't press hard, light fingers = soft, juicy patties
2. Season generously with salt and pepper on both sides. Make a dent on one side (this will stop the burger from become dome shaped and shrinking when cooking).
3. Heat 1 tbsp oil in a heavy based skillet or BBQ over high heat. Add onion and cook until wilted and caramelised. Season with salt and pepper, then remove.
4. Heat 1 tbsp oil until smoking. Add patties and cook for 2 minutes until deep golden with a great crust. Do not press! Flip carefully, cook for 1 minute then top with cheese (if using). Cover with lid and cook for further 1 minute until cheese is melted.
5. Remove the patties and then add the Maleny Black Angus Beef bacon to the heat, cook until beginning to crisp. Remove from heat.
6. Meanwhile, toast the cut side of the buns lightly.
7. To serve: Spread base of buns with sauce or condiment of choice. Top with lettuce then tomato, then hamburger patty and bacon. Pile over onions, sliced pickles, then more sauce or condiments. Top with lid of bun. Serve immediately.

Recipe Notes:

- If you've ever had your burgers shrink into little domes, you'll love this little tip. Dent the surface of the patty using your fingers. You'll still get some shrinkage, but substantially less!
- You can make these on the BBQ or on the stove - whatever makes for an easier clean up we say!

Ingredients

- 1kg of Maleny Black Angus Beef grass-fed mince
- Salt and pepper
- 3 onions, peeled and sliced into rings
- 2 tbsp oil
- 4-8 slices of cheese (you choose which type!)
- 4-8 rashers of Maleny Black Angus Beef bacon
- 6 soft hamburger buns, lightly toasted
- Lettuce
- Tomato, sliced
- Condiments of your choice - tomato sauce, barbecue sauce, mustard, relish, aioli
- Pickles, sliced

Serves: 6 people
Prep Time: 15 minutes
Cooking Time: 20 minutes

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