

Gourmet Double Cheeseburger



Ingredients

750g good quality beef mince	4 burger buns, split
1 chorizo sausage, skin removed, very finely chopped	8 slices strong cheddar cheese
1 small brown onion, very finely chopped	Pickle slices
3 tbsp tomato ketchup	Tomato ketchup and American mustard
1/2 cup stale breadcrumbs	
1 egg, lightly beaten	
1 tsp dried oregano	

Directions

Step 1 – In a large bowl, combine the beef mince, chorizo sausage, onion, ketchup, breadcrumbs, egg and oregano. Mix well then refrigerate and allow to rest for 2 hours or overnight if possible.

Step 2 – Form the meat mixture into 8 equal size balls and then flatten each so that they are slightly larger than the diameter of an individual burger bun.

Step 3 – Heat the BBQ to medium – high heat (200 - 220°C) and prepare for direct cooking with a hotplate or BBQ safe frying pan. Cast iron works best for this recipe.

Step 4 – Ensuring the hotplate or frying pan is at the required temperature, place each pattie onto the hotplate. Cook in batches if required so that the hotplate or pan doesn't become crowded. Season each pattie generously with salt and pepper and cook until each has browned and a crust has formed. Using a spatula, turn each burger, scraping carefully to retain the crust. Compress again and then place a cheese slice on top of each pattie to melt.

Step 5 – At the same time, place the burger rolls cut side down onto the hotplate or directly onto the grill to toast slightly.

Step 6 – Assemble the burgers with ketchup, mustard and pickles and serve immediately.

