

## INGREDIENTS

500G 4-STAR BEEF MINCE

1 BROWN ONION, FINELY  
CHOPPED

1 TBSP CHOPPED FLAT LEAF  
PARSLEY

1/3 CUP FRESH BREADCRUMBS

SALT & CRACKED BLACK PEPPER

4 HAMBURGER BUNS, HALVED  
AND TOASTED

BURGER EXTRAS -

4 SHORT CUT RASHERS BACON

4 EGGS

SLICED TASTY CHEESE

SLICED TOMATOES

LETTUCE LEAVES

SLICED CANNED BEETROOT

## METHOD

- 1 Place beef mince in large bowl with onion, parsley, breadcrumbs and generous pinch of salt & pepper. Using your hands mix until fully combined then divide the mixture into 4 portions. Roll each portion into a ball and flatten to a large disc about 2cm thick. Place on tray, cover and refrigerate for 15 minutes.
- 2 Heat some oil in a large non-stick frying pan over medium high heat and cook beef patties for 3-4 minutes either side or until cooked through. Drain on paper towel and keep warm.
- 3 Fry the bacon, remove and keep warm, then fry the eggs to your liking.
- 4 To serve, spread the burger buns with your favourite sauce, top with a selection of salad, the burger patties, cheese, bacon and eggs. Serve immediately.

**NOTE -** For the littler members of the family, as an alternative roll the burger patties into smaller rissoles and serve with salad and chips.

# 2

# -HIDDEN- HOMEMADE BEEF BURGERS

SERVES 4

