



A fun mini take on the Barbecue basic - add whatever toppings you like to build your own brilliant burgers

What you'll need:

For the burgers

- 500g lamb mince
- 1 medium red onion
- 2 garlic cloves
- 25g chopped parsley
- 25g tomato puree
- 2 teaspoons Worcester sauce
- 2 teaspoons Dijon mustard
- 125g breadcrumbs

For the toppings

- Lettuce
- Sliced tomatoes
- Grated mozzarella or cheddar cheese
- Whatever sauces you like!

- Small soft rolls for the burger buns

How to make them:

1. Chop the onion and crush the garlic cloves.
2. Combine the onion and garlic thoroughly with the other ingredients, either in a bowl or in a food processor.
3. Shape into patties around the size of a golf ball and lightly press to flatten
4. Grill on the barbecue, turning frequently for about 5 to 10 minutes until cooked through.
5. If you want cheesy burgers, add grated mozzarella to the cooked size after flipping.
6. Place on small soft buns and add whatever toppings you like.

It's really important to remember to ALWAYS BBQ OUTSIDE, as carbon monoxide is not harmful in open spaces!

Never BBQ inside your home or in a tent or gazebo – even if the doors are open.