



SAM'S BEST EVER BURGERS

Serves 2

What are the ingredients?...

To make 4 ¼ lb burgers or better still 2 ½ lb burgers....

- 1lb Buttercross minced beef
- 3 rashers Buttercross dry cured streaky bacon
- 100g of Shropshire Blue Cheese
- 1 medium onion
- Clove of garlic
- Teaspoon of paprika
- Salt and pepper to taste
- 1 tablespoon Mediterranean herb olive oil

How do I make it?...

- Pre heat oven to 180 c
- Finely chop onion and garlic (as fine as possible)
- In a bowl mix the mince, onion and garlic till goes soft and pliable
- Add the paprika, chopped bacon, and olive oil and mix
- Crumble in 50g of Shropshire blue cheese
- Make sure all mixed together well.
- Using half the mixture form into pattie (2 for ½ lb'er, 4 for ¼ lb'er) these will form the bottom part of your burger
- Share the remainder of the Shropshire blue cheese over each of the burger 'bases'
- Form the remaining mixture into 'top's for the burgers and mould the two halves together with the cheese in the centre.
- Place on baking tray in the oven for approximately 20 mins or till thoroughly cooked
- For an extra taste sensation place a rasher of bacon and slice of cheese on the top of the burger