

The Aussie Burger



Recipe supplied by Tip Top.

Ingredients

- 4 Tip Top Gourmet Burger Buns
- 4 Beef Patties (120-150g each)
- 1 Slice Mersey Valley Cheese
- 4 Eggs
- 12 Slices of beetroot (3 slices per burger, fresh or tinned)
- Masterfoods Smokey Barbecue Sauce
- 1 Large Tomato, sliced into 4 rounds
- 4 Lettuce Leaves (1 per burger)
- 8 Pickle Slices (2 per burger)
- Salt and Pepper, to taste
- Olive Oil (for cooking)

Method:

1. Cook the Beef Patties:
2. Season the patties with salt and pepper.
3. Heat a frying pan or grill over medium-high heat with a little olive oil.
4. Cook the patties for 4-5 minutes on each side until cooked through. Set aside.
5. Fry the Eggs:
6. In the same pan, fry the eggs until the whites are set, leaving the yolks a bit runny if preferred.
Season with salt and pepper.
7. Toast the Rolls:
8. Slice the Tip Top Gourmet Burger Buns and lightly toast them in the pan or on the grill until golden brown.
9. Assemble the Burgers:
10. Spread 1 tablespoon of Masterfoods Smokey Barbecue Sauce on the bottom half of each roll.
11. Place the beef patty on top.
12. Layer 3 slices of beetroot and 1 slice of tomato.
13. Layer 1 slice of Mersey Vally Cheese
14. Top with a fried egg on each burger.
15. Add the top half of the roll.
16. Serve: Enjoy your simple, tasty Aussie beef burgers!