

# The Aussie Burger



*Recipe supplied by Tip Top.*

## **Ingredients**

4 Tip Top Gourmet Burger Buns  
4 Beef Patties (120-150g each)  
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. Top with a fried egg on each burger.
14. Add the top half of the roll.
15. Serve: Enjoy your simple, tasty Aussie beef burgers!