**Homemade Burgers**

**Ingredients (Makes 4 burgers)**

**For the patties:**

* 500g Minced beef
* 1 small onion, finely chopped or grated
* 1 clove garlic, minced (or ½ tsp garlic purée)
* 1 tsp salt
* ½ tsp black pepper
* Optional: 1 tsp Worcestershire sauce or mustard for extra depth

**For assembly:**

* Burger buns (brioche, seeded, or classic white)
* Cheese slices
* Lettuce, tomato, pickles, red onion rings
* Sauces: ketchup, mayo, mustard, burger sauce
* Olive oil or butter for toasting buns

**Method**

1. In a bowl, combine the minced beef, onion, garlic, salt, pepper, and any extras (Worcestershire or mustard). Mix gently.
2. Divide into 4 equal portions and shape into patties slightly larger than your buns as they will shrink when cooking. Chill in the fridge for 15 - 30 minutes to help them hold their shape.
3. Heat a pan or grill over medium-high heat. Lightly oil the surface. Cook patties for 3 - 4 minutes per side, flipping once. Add cheese in the last minute and cover to melt.
4. Slice the buns and toast cut side down in the pan until golden. A swipe of butter or olive oil helps them crisp up beautifully.
5. Layer up your burgers to your liking and serve

**Optional Twists**

| **Twist** | **How to Add It** |
| --- | --- |
| **Smoky BBQ** | Mix BBQ sauce into the beef or brush on while cooking |
| **Veggie Version** | Swap beef for mashed black beans, oats, and spices |
| **Breakfast Burger** | Add a fried egg and crispy bacon on top |
| **Waffle Bun** | Use toasted waffles instead of buns for a brunchy twist |