



JERNEJ KITCHEN

BEEF BURGER

A good beef burger is impossible to resist. Juicy beef, fresh lettuce and tomatoes, oh and the homemade sauces are divine too. You gotta try it.

MAKES 4 BURGERS
PREPARATION: 30 MINUTES

BURGERS

4 [Homemade Burger Brioche Buns](#)

4 tbsp [Basic mayonnaise](#)

4 [Cocktail sauce](#)

4 tbsp [Barbecue sauce](#)

750 g fresh minced beef, chuck or brisket

4 slices smoked bacon

1 tomato, large

2 gherkins, pickled

1 iceberg lettuce head, small

4 cow cheese, semi-hard (cheddar, Gruyère, gauda, etc.)

TOOLS AND EQUIPEMENT

pastry ring, 9cm / 0.4 inch in diameter

kitchen knife

cutting board

griddle / frying pan

BURGER BUNS AND SAUCES

First make the buns and sauces. Click on the ingredient list to get all the recipes needed. You can make all of those a couple of days in advance.

MEAT

Mince the meat, or take your bought minced beef out of the refrigerator. If you are making our homemade buns, you will need around 180g / 0.4 pound of meat per each bun. To make a perfect round patty shape, use pastry rings 9cm / 0.4 inch in diameter. Fill every pastry ring with 180g / 0.4 pound of meat, don't press too much and lined them on a clean surface. If you don't have a pastry ring, don't stress out, you can make them by hand also.

CONDIMENT PREPARATION

Thinly slice the tomato, gherkins and lettuce. Set aside until needed.

Preheat a large griddle or frying pan for about 5 minutes on a high heat. Place the patties in the pan, when the pan gets very very hot. Lower the heat to medium high and grill it 3 - 4 minutes on each side, for medium. If you prefer your patties well done, grill them a bit longer.

TIP

To be 100% sure, you can use a thermometer to measure your meat temperature in the middle, to get it just the way you want it. For medium that is 54 - 56 °C / 130 - 135 °F.

Lightly press down on the patties, making sure they are in full contact with the griddle / pan.

When your patties are grilled on one side, turn them around, add slices of smoked bacon on sides of the grill. After a minute,

add slices of cheese on top of each patty. Grill until your patties are ready. Slice the burger buns in half. Once the patties are ready, put bacon on the cheese on patties. Cover for 30 seconds so that the cheese is starting to melt. Transfer to a plate, clean the pan with a kitchen towel and lightly toast the halved burger buns.

LAYERING

Take the bottom of each bun and spread a spoon of mayonnaise over it. Add the sliced lettuce. Cover with a spoon of cocktail sauce. Place the grilled patty with cheese and smoked bacon over it. Add the thinly sliced gherkins and tomatoes. Cover all with a spoon of barbecue sauce for an extra spiciness. Cover with the other half of the bun, lightly press down, and it is ready to serve.

TIP

Of course you can layer it in a different way, add other components and get playful.