HOT & BOLD

Bacon BBQ Burgers with Crispy Onion Rings

PREP	COOK	SERVES
25 min	25 min	4 burgers

Smoky beef patties glazed with barbecue sauce, topped with crisp bacon, melted cheese and a crunchy onion ring.

Ingredients

For the burgers

- 600 g beef mince
- 1 tsp smoked paprika
- Salt and black pepper
- 8 rashers streaky bacon
- 4 slices smoked cheddar
- 4 tbsp barbecue sauce
- 4 burger buns
- A few lettuce leaves

For the onion rings

- 1 large onion, cut into 1 cm rings
- 80 g plain flour
- 40 g cornflour
- 1/2 tsp paprika
- 1/2 tsp salt
- 150 ml cold sparkling water
- Oil, for frying

Method

1. Heat the oven to 200°C. Lay the bacon on a tray and bake for 15 minutes until crisp.
2. Whisk the flour, cornflour, paprika, salt and sparkling water into a batter. Heat 4 cm of oil in a

pan to 180°C.

3. Dip the onion rings in the batter and fry for 2 to 3 minutes until golden. Drain on paper.
4. Mix the beef with the paprika, salt and pepper and shape into four patties.
5. Cook the patties in a hot pan for 4 minutes on one side, flip, brush with barbecue sauce, add the cheese and cook for 3 to 4 minutes more.
6. Toast the buns. Build with lettuce, patty, bacon and an onion ring on top.

Cook's tip

Sparkling water makes the batter lighter and crisper than plain water does.