HEARTY & GROUNDING

Classic Cheeseburger with House Sauce

PREP	COOK	SERVES
20 min	10 min	4 burgers

A juicy beef burger with melted cheddar, pickles and a tangy house sauce in a buttery toasted bun.

Ingredients

For the patties

- 600 g beef mince (about 20% fat)
- 1 tsp salt
- 1/2 tsp black pepper

For the house sauce

- 3 tbsp mayonnaise
- 1 tbsp ketchup
- 1 tsp mustard
- 1 tbsp finely chopped pickles
- 1/2 tsp smoked paprika

To build

- 4 burger buns
- 4 slices cheddar
- 1 tbsp butter
- A few lettuce leaves
- 1 tomato, sliced
- Pickle slices
- 1/2 red onion, thinly sliced

Method

1. Stir the sauce ingredients together and chill until needed.
2. Divide the beef into four balls of 150 g. Press each into a patty slightly wider than the bun and push a shallow dimple into the middle with your thumb.
3. Toast the buns, cut side down, in a buttered pan until golden. Set aside.
4. Season the patties on both sides with salt and pepper. Cook in a very hot heavy pan for 3 minutes, flip, lay the cheese on top and cook for 3 minutes more, until cooked through. Rest for 2 minutes.
5. Spread sauce on both halves of each bun. Build with lettuce, patty, tomato, pickles and onion, and close.

Cook's tip

Handle the meat as little as possible and season only right before cooking. Overworked mince makes a tough patty.