HOT & BOLD

The Hamaburger

PREP	COOK	SERVES
25 min	35 min	4 double burgers

Our signature burger: two smoky beef patties, sharp cheddar, crispy bacon, sweet onions and our own house sauce in a toasted brioche bun.

Ingredients

For the house sauce

- 4 tbsp mayonnaise
- 1 tbsp ketchup
- 1 tsp smoked paprika
- 1 tsp Worcestershire sauce
- 1 tsp hot sauce
- 1 small garlic clove, grated
- A squeeze of lemon juice

For the sticky onions

- 2 large onions, thinly sliced
- 1 tbsp butter
- 1 tbsp oil
- 1 tsp brown sugar
- 1 tsp balsamic vinegar
- A pinch of salt

For the patties

- 700 g beef mince (about 20% fat)
- Salt and black pepper
- 8 rashers streaky bacon
- 8 slices sharp cheddar

To build

- 4 brioche burger buns
- 1 tbsp butter

- A few crisp lettuce leaves
- Pickle slices

Method

1. Cook the onions with the butter, oil, sugar and salt over low heat for 20 minutes, stirring now and then. Add the balsamic vinegar and cook for 5 minutes more, until dark and sticky.
2. Stir all the sauce ingredients together and chill.
3. Heat the oven to 200°C and bake the bacon on a tray for 15 minutes until crisp.
4. Divide the beef into eight balls of about 90 g and press each into a thin patty, a little wider than the bun. Season both sides just before cooking.
5. Toast the buns, cut side down, in a buttered pan until golden.
6. Cook the patties in a very hot heavy pan for 2 minutes, flip, top each with a slice of cheese and cook for 2 minutes more, until cooked through.
7. Spread sauce on both halves of each bun. Build with lettuce, pickles, a patty, onions, bacon, a second patty and the top bun. Serve at once, with Bendy Fries.

> ### Cook's tip
> Make the sauce and onions a day ahead. They taste better after a night in the fridge, and the burger is ready in ten minutes.