

We had a little Pork mince in the fridge so Sue decided to make a variation on her Monster Burger. We're calling this the Boar Burger! Yes it's a bit elaborate, but it was fun ? tasted really goos and fed three of us (Including Buster the Dog!) For less than the cost of a ?Reasonably Content Meal from Burgers R Us?!!!! (Let's not get into Registered Name wars - but you know the place I mean.....)

Burger Ingredients:-

200g Pork mince
1 small Onion, finely diced
Onion Salt
Garlic Salt
Black Pepper
Paprika
1 tsp of Capers
Dried Parsley
1 Egg to bind

Courgette Fritters:-

½ a Courgette sliced
Soaked in White Wine Vinegar for 20 minutes
Dredged in seasoned flour
Fried until crispy

Bun Dressing:-

Mayonnaise & Tomato Sauce

Method:-

(1) Prepare all the ingredients.
(2) Fry your burgers until cooked but not over done.
(3) Assemble as below.

Putting it all together:-

(1) Cut the bum in half (We used Sue's Gluten Free bun ? Recipe here).
(2) Add your bun dressing to the bottom.
(3) Add the following ingredients from the bottom up ? Lettuce, Sliced Onions, Sliced Tomatoes, your cooked burgers with cheese melted over, fried Bacon Bits and Courgette Fritters.
(4) Plonk the top on.
(5) Enjoy!

We served ours with Potato Fritters and home made Coleslaw.