



When we have a burger it's usually an opportunity for mischief and we often end up creating some remodelled 'Monster Burger'. So as Sue only had ½ a home made Gluten free bun in the freezer we thought we should behave and go for the 'Mini Monster' version. We still didn't eat it all. Burger for breakfast it is then!!!!

The Burgers were in the discount at £1.35 for 4. They were labelled 'Thai Chilli'. Well who knows? Sue made a Chilli sauce.

Ingredients:-

Tomato Puree

Tomato Sauce

White Wine Vinegar

Fresh ground Black Pepper

Incredibly hot Chilli flakes we bought at the Continental Shop?..

We used our now memorised and almost automated Bhaji batter for the Onion Rings:-

Ingredients:-

100g Gram flour

½ tsp baking powder

½ tsp Chilli flakes

1 tsp ground Cloves

½ tsp Turmeric

Salt

The Burgers themselves had Mayo on the bun base, Salad, Gherkins, a Burger topped with Bacon, a little Chilli Sauce and melted Cheese. With the Burger repeated and then the bun lid added. The Skewer was needed or the whole thing would have collapsed, but the Onion ring on top was just for fun!

Served with a few home cut chips this whole creation was probably less than £3 for both of us?..