

Strictly speaking we broke our self imposed £4 a day budget, but we will be snacking on burger all day today as well! This was a bit of fun and you would probably not really want everything Sue added. But if you do go for it!

Monster (Gluten Free) Burger Bun.

Ingredients:-

240g Plain (GF) flour
2 tsp Baking powder
½ tsp Salt
240ml Milk
4 tbls Mayonnaise
Chilli flakes
Garlic Salt
Onion Salt
Grated Italian style Cheese
Mixed herbs

Method:-

(1) Mix all the dough ingredients in a bowl.
(2) Pre heat the oven to 200c
(3) Cook at 200c in a deep sided large bun tray for 20 minutes.
(4) Allow to cool on a wire stand.

Monster Burger.

Ingredients:-

500g minced Beef
Chilli flakes
2 cloves of Garlic grated
Onion salt
Paprika
Black Pepper

To dress Ingredients:-

Iceberg Lettuce chopped
Tomatoes sliced
Red Onion sliced
Mayonnaise
Mushrooms sliced
Chorizo sliced
Edam Cheese slices

Onion Rings:-

Ingredients:-

Batter mix (We use Gluten free)
1 large white Onion sliced

Method:-

(1) Rub the Onion in the dry batter mix.
(2) Add the required liquid ingredients and mix your batter.
(3) Coat the Onion Rings in the batter in manageable numbers and deep fry.
(4) Remove and lay on kitchen roll to drain.

Method and assembly:-

(1) Cut the bun in half horizontally.
(2) Mix all the burger ingredients and form 4 large burgers by hand.
(3) Gently fry the burgers turning regularly until they are cooked through but avoid over cooking as they will dry out.
(4) Fry the Mushrooms, Red Onion and Chorizo
(5) Grill the bun with the outside up until lightly browned.
(6) Spread Mayonnaise on the bottom of the bun.
(7) Add layers of Lettuce, Sliced Red Onion and finally sliced Tomatoes
(8) Add you burgers
(9) Add the fried Mushrooms, Red Onion and Chorizo
(10) Add slices of Cheese to cover.
(11) Place the bun lid on top.
(12) Drive a knife or wooden burger skewer through and place your Onion Rings over it.

We served outs with hand cut chips, Celeriac Coleslaw and Tomato sauce to dip.