



**OK this is our own invention and not (yet) traditional, give it time to catch on! We had some Laverbread Mayonnaise left over from a previous recipe, which was the inspiration behind this creation.**

**Ingredients for the Laverbread Mayonnaise:-**

2 Tbsp of Laverbread  
3 Tbsp of Mayonnaise  
The Juice of ½ a Lemon  
Freshly ground Black Pepper

**Ingredients for the Burger:-**

400 g of Lamb Mince (Low cost frozen Mince is fine)  
1 Tsp of Garlic Powder  
Salt & Pepper to season  
Oil to fry

**Burger fillings:-**

Cos Lettuce  
Red Onions  
Smoked Streaky Bacon  
Cheese

### **Method:-**

- (1) Mix the ingredients for the Laverbread Mayonnaise and set aside.
- (2) Combine the Burger ingredients and form into two thick Burgers by hand.
- (3) Over a low heat slowly fry the Burgers turning so they cook through slowly.
- (4) Slice the Buns (Gluten free for us) and toast the inner surfaces.
- (5) Grill the Bacon until crispy.
- (6) When the Burgers are cooked through lay the Cheese over the top and grill until it melts.
- (7) Spread the Laverbread Mayonnaise over the grill surfaces of the Buns.
- (8) Add shredded Lettuce and finely sliced Red Onion to both top and bottom Buns.
- (9) Over the bottom Bun add the Burger.
- (10) Add the Crispy Bacon and then the lid.

**A real treat for a Saturday evening meal.....**