

Bacon & Blue Cheese Stuffed Burger



Serves 3 **Prep 15 mins**

Cooking 15 mins

Easy

Ingredients

250g lean steak mince

50g lean streaky bacon, very finely chopped

35g stilton, crumbled

¼ red onion

Worcestershire sauce

¼ tsp celery salt

3-4 brioche burger buns, toasted

mayonnaise, curly lettuce, sliced tomatoes, sliced gherkins, red onion slices, mustard

1. Put the mince, bacon and cheese in a bowl. Grate the onion on the coarse side of a box grater. Add the grated onion to the mince along with a splash of Worcestershire sauce, the celery salt, and chilli flakes.
2. Mix everything with your hands and divide into 6 equal portions. Flatten each portion into a thin patty, making a slight dip in the middle (this will stop them doming as the meat cooks). Heat a non-stick frying pan on a high heat. Fry the patties for 3-4 minutes on each side until cooked through.
3. Put some mayo on each bun base. Add lettuce and a couple of slices of tomato. Add a burger then finish with gherkins, red onions and mustard and the bun top.