

# The Ultimate Burger



**Serves 4**

**Prep 20 mins**

**Cooking 10 mins**

**Easy**

## Ingredients

800g minced beef steak  
sea salt and freshly  
ground black pepper  
3 tbsp mayonnaise  
olive oil  
Squeeze of lemon  
2 tbsp vegetable oil  
4 brioche rolls, halved  
4 tbsp of relish (peach?)

1/2 round lettuce, leaves separated  
2 beef tomatoes, sliced  
200g cheese slices such as Monterey  
Jack  
8 Gherkins, sliced  
1 red onion, sliced or spiralised  
wooden skewers to serve the burgers

1. Put the minced meat in a large bowl and season with salt and pepper, then divide into four and form into patties. Set on a plate, cover and place in the fridge for 1hr to chill.
2. Meanwhile, prepare your barbecue (if using) so the flames have died down and the coals are just glowing or use a griddle pan.
3. Stir the lemon juice into the mayo and season to taste with salt and pepper.
4. Rub the patties with the vegetable oil, then place on the barbecue and char grill on each side for three or four minutes. (Alternatively cook over a high heat on a griddle pan.)
5. Place each brioche cut side down on to the barbecue and cook for one minute, & set aside.
6. To assemble the burger, place some relish on the base of each bun, top with lettuce, tomatoes, the burger, cheese, mayo, gherkins and red onion, then top with the bun lids.
7. Place the burgers on serving plates and secure with wooden skewers to keep them together, if you like.