

# Mini beef burgers



AN INSTANT FAVOURITE WITH KIDS AND ADULTS ALIKE - THE MINI BURGER IS AN IDEAL LUNCHBOX TREAT, PICNIC STAPLE OR ANYTIME SNACK.

## INGREDIENTS

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### PATTIES

- 1 slice white or brown **bread**
- 80 ml (? cup) **Spur BBQ Sauce**
- 1 medium **onion**, finely chopped
- 2 cloves **garlic**, crushed
- 45 ml (3 Tbsp) chopped, fresh **thyme** or 15 ml (1 Tbsp) dried **thyme**
- 3 ml (½ tsp) **Spur Seasoning Salt**
- Freshly ground **black pepper**, to taste
- 500 g lean beef **mince**
- **Cooking oil**, for shallow frying



### TO ASSEMBLE

- 12 mini **bread rolls**
- Mixed **lettuce** leaves
- 2 medium **tomatoes**, sliced
- 100 g **cheddar cheese**, cut into slices
- 12 small wooden **skewers**



## METHOD

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1. Soak bread in **Spur BBQ Sauce**. Mix together with remaining patty ingredients and shape into 12 mini patties.
2. Heat oil in a heavy-based frying pan and fry patties for 4-5 minutes on each side or until done. Drain on paper towel. Baste patties with extra **Spur BBQ Sauce**.
3. To assemble, cut rolls in half. Layer lettuce, tomato, cheese and patties onto the base of each roll. Close with top of rolls and secure rolls with wooden skewers.