



MINI BEEF BURGERS

HEAT LEVEL 

Enjoy our Mini Beef Burgers - bite-sized perfection with big flavor, delivering a delicious and satisfying experience.

20 Mins

12 Servings



INGREDIENTS

PATTIES

1 slice white or brown bread
80 ml (1/3 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 (1/2 tsp) Spur Steakhouse Spice
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

VARIATIONS

None

METHOD

- 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.

