

# Gourmet burgers



THE BURGER PATTIES IN THIS RECIPE CAN BE REPLACED WITH CHICKEN BREASTS OR CHICKPEA PATTIES FOR A VEGETARIAN OPTION. CHOOSE YOUR FAVOURITE SPUR SAUCES TO FINISH IT OFF: SPUR BASTING SAUCE, SPUR PERI-PERI SAUCE, SWEET CHILLI DRESSING, CHEESE SAUCE OR PEPPER SAUCE.

## INGREDIENTS

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- 30 ml (2 Tbsp) cooking oil
- 640 g (4 x 160 g) **Spur Beef Burger Patties**
- 4 hamburger rolls
- Butter or margarine, for spreading
- 100 g salad leaves of your choice
- 2 medium tomatoes, sliced
- 1 red onion, sliced
- Gherkins or cucumber, sliced
- [Spur Salad & French Fry Dressing](#)



## METHOD

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1. Heat oil in pan and fry patties until golden brown. Drain on kitchen towel.
2. Cut rolls in half and spread butter inside. Place a patty on bottom halves and top with salad leaves, tomato, red onion and gherkins. Drizzle with **Spur Salad & French Fry** or [Sweet Chilli Dressing](#)



if preferred.

## **VARIATION**

1. Add avocado slices.