



ULTIMATE G&D 'MAC' BURGER

- 250g minced beef chuck
- 250g minced beef brisket
- Pinch of salt
- 1 iceberg lettuce
- 2x ripe beef tomatoes
- 100g American mustard
- 100g ketchup
- 100g mayonnaise
- 4 finely chopped shallots
- 8 burger buns
- Sliced Emmental cheese
- 4 large gherkins finely chopped

Salt the beef liberally as this will bind the meat well once its minced. If you have a mincer this is a great way of preparing it; allow the meat to pass through the machine slowly and carefully gather the strands facing horizontally and evenly on cling film. Make a mound that once rolled, will give you the desired width of burger you like. Allow to chill overnight and portion the following day, at your desired thickness.

This mix should make 8 thin burgers.

Make sure that your BBQ is around 250 degrees and that the coals are white. Grill to colour on each side and allow to rest (should take 2mins grill/each side and the rest for 4mins). If the burger is thicker then cook for another 2mins.



Slice your lettuce as thin as you can make it and keep aside in a bowl. Slice your tomatoes and season them with pepper. Chop your shallots, gherkins and combine with the lettuce. To make the 'Mac' sauce mix the equal measures of mustard, mayo and ketchup in with the lettuce, shallots and gherkins.

Toast your burger buns (3 slices per burger) then add on your sliced tomato, a layer of the 'Mac' sauce, the burger and then a slice of the cheese. Repeat once more and there you have it! One serious burger!