

BEEF BURGERS WITH QUICK CARAMALISED ONIONS {SERVES 4}

INGREDIENTS:

[For the burger patties]

- 600g beef mince, preferably not lean
- 1 onion, finely diced
- 2 cloves fresh garlic, crushed
- 2 t mixed herbs
- 1 egg
- 1 T olive oil
- 1 T Worcestershire sauce
- 1 T Dijon mustard
- Salt and pepper to taste
- Fresh tomato
- Butter lettuce
- Gherkins
- 4 fresh bread rolls

[Quick caramelised onions]

- 2 onions, thinly sliced
- 30g butter
- 2 T brown sugar
- 2 T vinegar
- [Burger basting sauce]
- 1 cup your favourite bbq sauce
- 1 T brown sugar
- 1 T vinegar
- 2 T Worcester sauce
- 2 t Tabasco

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Dish and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.

Please note, the Cobb Supreme does not have a Frying Dish, use the Supreme Frying Pan.

[Burger]

1. Combine all of the ingredients for the patties to form a fragrant mince for the burgers.
2. Divide into 4 equal parts (or 6 for smaller size patties) and shape burgers to your liking.
3. Mix all the basting sauce ingredients in a bowl and set aside.

[Onions]

1. Melt butter and fry onions with the Dome Cover on for approximately 5 minutes until translucent.
2. Add the sugar and vinegar and simmer to reduce for another 10 – 15 minutes.
3. Remove the Frying Pan and replace with the Griddle attachment.
4. Place the Dome Cover back on and allow 5 minutes for the Griddle to heat up.
5. Oil the Griddle and place burger patties on.
6. Flip burgers and baste with the sauce - grill about 5 minutes a side for medium.
7. Remove from the Griddle when cooked and baste the other side.
8. Serve your burger just the way you like it!

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium to maximum heat.