



PPPERED CHEESEBURGER

Prep: 23 Minutes – Serves 4 – Quick & Easy

500g beef mince
1 egg
2 tbsp breadcrumbs
1 tbsp coarse grain mustard
½ tsp salt
1 tbsp whole black peppercorns
2 tbsp sunflower oil
4 slices cheddar
4 burger buns
4 tbsp mayonnaise
1 tomato
2 gherkins
4 iceberg leaves
Ketchup, to serve
Chips, to serve

1. In a big bowl combine the mince, egg, breadcrumbs, mustard and salt until well mixed. Form 4 burger patties, each about 2 cm high, out of the meat.
2. Crush the whole peppercorns with a pestle and mortar. Put the crushed pepper onto a plate, and roll the side of each burger patty in the pepper, so that they're covered in peppercorns all around.
3. Heat the oil in a large frying pan and fry the burger patties for 4 minutes on one side. Turn them over and fry for another 3 minutes. Top each burger with a slice of cheddar while frying for another minute.
4. Meanwhile, cut the burger buns in half and toast. Slice the tomato and gherkins. Spread a tablespoon of mayonnaise onto the bottom of each burger bun. Top with a salad leaf, a cheese-covered burger patty, one slice of tomato, a slice of gherkin and finish off with the burger bun.
5. Serve with ketchup and chips.

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