



The dreaded discount fridge had a half kilo box of Turkey thigh mince at 88p the other day. Clearly I thought better of such expensive meat and left it there?? (Just call me Boris Johnson! - I?m lying!) So here?s another take on Sue?s Monster Burger, with Olive Bread this time and still under our £4 budget?.

Burger Ingredients:-

½ a large Onion, finely diced
Dried Mint
Chilli flakes
Turkey Mince
Salt & Pepper to season

Method:-

- (1) Mix everything well in a bowl.
- (2) Form into four thick burgers.
- (3) Fry gently on both sides until cooked through, but not too long as you will dry them out.

Gluten free Olive Bread Bun

Ingredients:-

240g Self raising Gluten free flour
½ tsp Salt
The chopped leaves from 2 sprigs of fresh Rosemary

240ml Milk

a hand fill of chopped Green Olives

4tbsp Mayonnaise

Method:-

- (1) Mix everything together.
- (2) Add to a square bun tin.
- (3) Cook in a pre-heated oven at 180c for 40 minutes.

Filling Ingredients:-

8 rashers of streaking Bacon, grilled

4 Slices of Mature Cheddar Cheese

1 Large Onion sliced

Lettuce and sliced Tomatoes

Mayonnaise

Build your burger!

- (1) Slice the bun in half.
- (2) Spread Mayonnaise in the bottom slice.
- (3) Add a layer of Lettuce.
- (4) Place sliced Onions over the Lettuce followed by sliced Tomatoes.
- (5) Layer Bacon and the Cheese slices over the burger and then place under the grill to melt the Cheese.
- (6) Put the burger on top of the Tomatoes and place the top half of the bun over and secure with a skewer.
- (7) Eat ? fall asleep in a heap!

We made Onion Rings, a root vegetable Coleslaw and chips as sides and added a bit of salad. We will be eating cold burger today as we simply couldn't have eaten it all in one sitting!

