

We had a DIY Sweet & Sour the other evening. In, what is tradition here, we popped the remaining Sweet & Sour in a jar in the fridge. Nothing intentionally goes to taste here. So after what seemed like a long day of decorating Sue created this monster.

There?s really not a lot of point in typing up a recipe for this. But basically the DIY Thousand Island dressing which Sue usually puts on the buns was replaced with Sweet & Sour sauce. The hand pressed Burgers had an addition of Chinese Five Spice and were topped with Bacon, Chorizo and melted Cheese!

Sounds odd? Tasted superb!

The recipe for the Gluten free bread buns is here if anybody needs it:-

## **Ingredients:-**

240g Self Raising GF flour ½ tsp Salt
240ml Milk
4 tbsp Mayonnaise

## **Method:-**

- (1) Mix
- (2) Add to bun tins (Recycled Fray Bentos tins are cool!)
- (3) Cook in a pre heated oven at 180C for 25 to 30 minutes