



Strictly speaking we broke our self imposed £4 a day budget, but we will be snacking on burger all day today as well! This was a bit of fun and you would probably not really want everything Sue added. But if you do go for it!

Monster (Gluten Free) Burger Bun.

Ingredients:-

240g Plain (GF) flour
2 tsp Baking powder
½ tsp Salt
240ml Milk
4 tbs Mayonnaise
Chilli flakes
Garlic Salt
Onion Salt
Grated Italian style Cheese
Mixed herbs

Method:-

- (1) Mix all the dough ingredients in a bowl.
- (2) Pre heat the oven to 200c
- (3) Cook at 200c in a deep sided large bun tray for 20 minutes.
- (4) Allow to cool on a wire stand.

Monster Burger.

Ingredients:-

500g minced Beef
Chilli flakes
2 cloves of Garlic grated
Onion salt
Paprika
Black Pepper

To dress Ingredients:-

Iceberg Lettuce chopped
Tomatoes sliced
Red Onion sliced
Mayonnaise
Mushrooms sliced
Chorizo sliced
Edam Cheese slices

Onion Rings:-

Ingredients:-

Batter mix (We use Gluten free)
1 large white Onion sliced

Method:-

- (1) Rub the Onion in the dry batter mix.
- (2) Add the required liquid ingredients and mix your batter.
- (3) Coat the Onion Rings in the batter in manageable numbers and deep fry.
- (4) Remove and lay on kitchen roll to drain.

Method and assembly:-

- (1) Cut the bun in half horizontally.
- (2) Mix all the burger ingredients and form 4 large burgers by hand.
- (3) Gently fry the burgers turning regularly until they are cooked through but avoid over cooking as they will dry out.
- (4) Fry the Mushrooms, Red Onion and Chorizo
- (5) Grill the bun with the outside up until lightly browned.
- (6) Spread Mayonnaise on the bottom of the bun.
- (7) Add layers of Lettuce, Sliced Red Onion and finally sliced Tomatoes
- (8) Add your burgers
- (9) Add the fried Mushrooms, Red Onion and Chorizo
- (10) Add slices of Cheese to cover.
- (11) Place the bun lid on top.
- (12) Drive a knife or wooden burger skewer through and place your Onion Rings over it.

We served outs with hand cut chips, Celeriac Coleslaw and Tomato sauce to dip.