

There?s a tale behind this very odd recipe. We were given a bottle of Fairfax handcrafted Chocolate and Walnut Rum. Quite some gift! It was bankrupt stock and the label was damaged, the loss adjusters didn?t want it, but we?re not complaining. However neither of us drink spirits?

We?re not really into sweets as such so Sue cobbled this Cajun Burger gig together and it was really really good. A bit of a treat which we?d certainly not be able to afford without the gifted Rum!

General Ingredients:-

2 Chicken Breasts
Gluten free Bread Crumbs + 2 tea Spoons of Cajun Spice Mix

Gluten free Plain Flour
2 Eggs beaten
2 Gluten free Bread Buns
2 Eggs
Mayonnaise
Bacon
Cheese
Oil to fry

Ingredients for the marinade:-

Cajun Spice Mix
Sweet Paprika
Garlic Powder
Oregano
Salt & White Pepper
Cayenne Pepper
Cumin
Thyme
A hearty slug of Rum

Ingredients for the Hot Sauce:-

The remaining marinade
Hot Sauce
BBQ Sauce
More Rum!
Lime Juice
Caster Sugar

Method:-

(1) Mix all the marinade ingredients and add the Chicken Breasts.

(2) Allow to sit in the fridge covered overnight.
(3) Remove the Breasts from the marinade and pour the remaining marinade into a sauce pan.
(4) Add the remaining Hot Sauce ingredients to the pan.
(5) Dredge the Breasts in Flour, then coat in the whisked Egg then dredge in the Bread Crumbs.
(6) Set your Hot sauce to simmer over a very low heat.
(7) Grill your Bacon until it is crispy and set aside.
(8) Fry the Chicken Breasts gently turning occasionally until cooked through and golden on both sides.
(9) Place the Bacon over the Chicken Breasts and then add a Cheese which will melt.
(10) Place under the grill.
(11) Dress the base of the bun with Mayonnaise and the top with your reduced and cooled Hot Sauce.
(12) Fry the Eggs until the Yoke is still runny.
(13) Build your Burger with the Eggs on top and secure with a skewer.

Served simply with some chips this was outstanding. I?m guessing we?ll never be able to order this in a restaurant and if we could we?d probably have to sell our souls and our Cat to afford it!!!!!