



We had a little Pork mince in the fridge so Sue decided to make a variation on her Monster Burger. We're calling this the Boar Burger! Yes it's a bit elaborate, but it was fun ? tasted really goos and fed three of us (Including Buster the Dog!) For less than the cost of a ?Reasonably Content Meal from Burgers R Us?!!!! (Let's not get into Registered Name wars - but you know the place I mean.....)

Burger Ingredients:-

200g Pork mince
1 small Onion, finely diced
Onion Salt
Garlic Salt
Black Pepper
Paprika
1 tsp of Capers
Dried Parsley
1 Egg to bind

Courgette Fritters:-

½ a Courgette sliced
Soaked in White Wine Vinegar for 20 minutes
Dredged in seasoned flour
Fried until crispy

Bun Dressing:-

Mayonnaise & Tomato Sauce

Method:-

- (1) Prepare all the ingredients.
- (2) Fry your burgers until cooked but not over done.
- (3) Assemble as below.

Putting it all together:-

- (1) Cut the bun in half (We used Sue's Gluten Free bun ? [Recipe here](#)).
- (2) Add your bun dressing to the bottom.
- (3) Add the following ingredients from the bottom up ? Lettuce, Sliced Onions, Sliced Tomatoes, your cooked burgers with cheese melted over, fried Bacon Bits and Courgette Fritters.
- (4) Plonk the top on.
- (5) Enjoy!

We served ours with Potato Fritters and home made Coleslaw.