

Sausage Burgers



Serves: 4 or 8 mini ones

Profitability:

Steps:

Preheat the oven to 180°C/gas mark 4

Mix shallot, garlic and herbs with sausage meat. Shape into 4 or 8 equal sized patties

Heat oil and pan fry patties until lightly browned on both sides, place in oven for 8-10 minutes

Prepare slaw by combining shredded cabbage and beetroot. Season to taste

Assemble

Place slices of tomato on the base of each bun and top with a burger and onion slices. Place the bun lid on top and secure with a cocktail stick or skewer

Serve with the slaw, garnishes of gherkins and lettuce and a selection of condiments

Ingredients:

SAUSAGE BURGERS

Large shallot 1 peeled and chopped

Large garlic clove 1 peeled and chopped

Tarragon pinch, chopped

Chives pinch, chopped

Parsley pinch, chopped

Traditional pork sausage meat or flavoured sausages 400g with skins removed

Oil 15ml

SLAW

White cabbage 1 washed and finely shredded

Raw beetroot 1 washed, peeled and very finely sliced

Seasoning to taste

BUNS

Burger buns 3-4 sliced open

Ox heart tomato 1 sliced

Small red onion 1 sliced

Small baby gem lettuce 2

Large gherkins 6 quartered lengthways

Plain flour for dusting

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