



BEEF SLIDERS



Hamburger Patties

Ingredients:

- 500g beef mince
- 2 Tsp Worcestershire sauce
- .5 Tsp garlic
- 1 Tbsp Italian herbs
- .5 Tsp tabasco
- 1 egg
- 1 tsp chopped parsley
- .5 Tsp salt (to taste)
- Pinch pepper mix (to taste)
- 25g tomato sauce

Method:

- Wear gloves and combine all ingredients in mixing bowl and knead mince until it holds together.

To Serve:

- Slice mini burger buns in half and toast under griller
- Squeeze a little mayonnaise on bottom of bun & squeeze tomato sauce onto top of bun
- Place lettuce and sliced tomato on bottom of bun
- Seal Patties, put a heaped teaspoon of Onion Jam (SEE SEPARATE RECIPE) on the top and some sliced cheese
- Put into oven at 220° for about 8 mins, until medium
- Put pattie onto bun, put on lid and put toothpick in