theCOBB® way

Beef Burgers

Ingredients

For the Burger Patties

- Minced Beef (not lean)
- 1 Onion (finely diced)
- 2 Cloves Fresh Garlic (crushed)
- 2 Tbsp Mixed Herbs
- 1 Egg
- 1 tbsp Olive Oil
- 1 tbsp Worcestershire Sauce
- 1 tbsp Dijon Mustard
- Salt & Pepper

For the Toppings

- Fresh Tomato
- Lettuce
- Pickles
- Fresh Cheddar Slices
- Sliced Red onion
- 4 Fresh Rolls

For the Burger Basting Sauce

- 1 cup BBQ Sauce
- 1 tbsp Brown Sugar
- 1 tbsp Vinegar
- 2 tbsp Worcester Sauce
- 2 tbsp Hot Sauce

For the Caramelized Onions

- 2 tbsp Olive oil
- 2 large Red/Rrown onions, sliced
- 2 tbsp Brown sugar
- 1-2 tbsp Balsamic Vinegar

tsp = teaspoon
tbsp = tablespoon

Directions

1. Combine all the ingredients for the burger patties to form a fragrant mince. Divide into appropriately sized burger patties.
2. Prepare your COBB Grill and light a CobbleStone and wait a few minutes until it has turned grey. Or, if you don't have a CobbleStone on hand, ready your briquettes.
3. Place Griddle+ and Dome Lid on and allow 5 minutes for Griddle+ to heat up.
4. Mix all basting sauce ingredients in a bowl and set aside.
5. Oil Griddle+ and place burger patties on.
6. Combine basting sauce ingredients into bowl.
7. Flip burgers and baste with sauce, cook until they are done to your liking.
8. Place your Frying Dish on the COBB.
9. Once your Dish is heated, pour in oil and add the sliced onion with a good pinch of salt. Fry for about 15 minutes, stirring occasionally to prevent them from catching.
10. When onions are softened, add sugar and balsamic – fry for a further 15 minutes, stirring occasionally, until sticky and caramelised.
11. Build your burger with your favourite toppings and enjoy!

tsp = teaspoon
tbsp = tablespoon