

“Fun Family Home made Burger’s”

INGREDIENTS

Total Cook Time: 30 mins

4 Servings

Prep Time: 20 mins

- 500g OBC Lean/ ground Mince
- 1 Large egg
- ½ cup Onion, chopped/ minced
- ¼ cup fine Bread Crumbs
- 1 tablespoon Worcestershire
- 1 or 2 cloves garlic, peeled and minced
- Salt and pepper to taste

DIRECTIONS

1. In a bowl, mix OBC ground beef, egg, onion, bread crumbs, Worcestershire, garlic, ½ teaspoon salt, and ¼ teaspoon pepper until well blended. Divide mixture into four equal portions and shape each into a patty about 4 inches wide.
2. Lay burgers Braai/ barbecue grill over a solid bed of hot coals or high heat on a gas grill (you can hold your hand at grill level only 2 to 3 seconds); close lid on gas grill. Cook burgers, turning once, until browned on both sides and no longer pink inside (cut to test), 7 to 8 minutes total. Remove from braai/ grill.
3. Serve with your choice of extras, OBC Soft drink or OBC Cordial and Enjoy!



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