



## Homemade Burger



### Shopping List:

**500grams mince meat.**

**1 Egg.**

**1 Tomato.**

**Diced onion.**

**50grams breadcrumbs.**

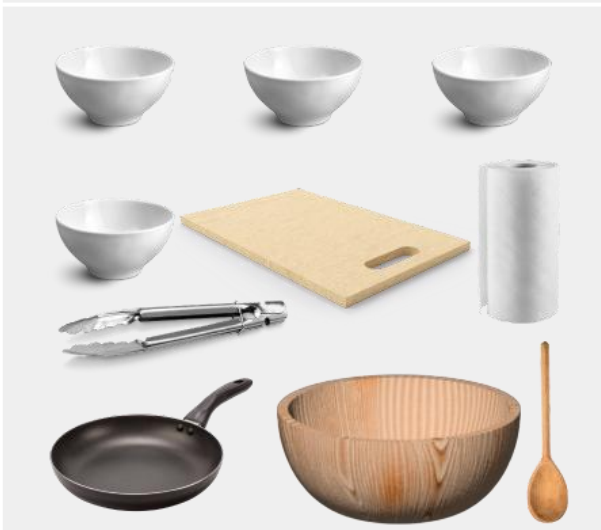
**Lettuce.**

**Cheddar cheese slices.**

**Burger buns.**

**Ketchup or Mayo.**

**Sliced beetroot or coleslaw.**



### Gather Utensils:

**1 large bowl.**

**4 small bowls.**

**A wooden spoon.**

**A chopping board.**

**A frying pan.**

**Paper towel.**

**Kitchen tongs.**



## Homemade Burger



Step 1.

**Mix 500grams of mince meat and diced onion into the large bowl.**



Step 2.

**Season with salt and pepper.**



Step 3.

**Crack one egg into a small bowl and whisk.**



## Homemade Burger



Step 4.

**Add the egg into the large bowl.**



Step 5.

**Add 50grams of breadcrumbs to the large bowl.**



Step 6.

**Mix all the ingredients with the wooden spoon.**



Step 7.

**Dust your chopping board with flour**



## Homemade Burger



Step 8.

**Divide the mix into four and roll into balls.**



Step 9.

**The burger should be the same size as a tennis ball.**



Step 10.

**Gently squeeze down the patties into a burger shape.**



Step 11.

**Add three tablespoons of oil to a medium/high heat pan.**



## Homemade Burger



Step 12.  
**Add your burger to the pan carefully.**

**Cook on both sides for 5 minutes each.**



Step 13.  
**Add lettuce, tomato and coleslaw to a plate.**



Step 14.  
**Place your burger bun on the plate and add the burger.**



Step 15.  
**Use any toppings you choose and sauce for the burger.**



## Homemade Burger



Step 16:

**Enjoy your burger and salad.**



Final Step:

**Don't forget to clean up after your meal !**