



# HOMEMADE BURGERS

Prep Time: 10 Minutes

Cooking Time: 7 minutes

Difficulty Rating: ●○○○○

## Ingredients:

- 1.5KG Ground beef (70% beef/30% fat)
- Fresh chopped chives
- Coarsely chopped garlic
- Pickled jalapenos sliced
- Red onion finely chopped
- 2 wheels of feta cheese
- Ground pepper
- Course sea salt
- Olive oil

## Method

1. Preheat the grill to high heat. between 200°C-250°C.
2. Mix all the ingredients together, make sure not to overwork the meat. Overworking the meat will make the burgers dense and dry.
3. Gently using your hands, form meatballs with the meat then gently press them down to take the shape of burger patties
4. Lightly brush the patties with some olive oil and throw them on the grill. 3 minutes a side will get you a nice and pink center, 4 min for medium.

Together, made better, with you:

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**megamaster**

TOGETHER, MADE BETTER