

JAN BRAAI'S BASH (SMASHED) BURGER

Suitable for a quick and easy home made smash burger.

Nothing beats a homemade smash burger. Tasty and juicy is the only way a burger should be! Enjoy Jan Braai's Smash Burger for a quick and easy weekend meal.



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Prep time: 15-20 minutes
Cook time: 5-10 minutes
Serves 2-4 people

INGREDIENTS

500 g of lean beef mince
4 hamburger rolls
Olive oil
Salt and pepper
Jan Braai Original Basting Sauce
120 g of good-quality Cheddar cheese
(sliced or grated)
Gherkins, sliced
Red onion, sliced

INSTRUCTIONS:

1. Divide your mince into four heaps. Do not handle the meat too much. Using your recently washed hands, form the meat into a ball very lightly and remember to keep the edges of the meat edgy and loose.
2. Position your cast-iron pan directly over the flames to get a searing-hot surface. Pour a little bit of oil in the pan.
3. Place the four balls of meat on the hot surface and swiftly apply a single moment of pressure onto each of them with your chosen weapon, ensuring they are uniformly flat and roughly the size of patties. Season with salt and pepper.
4. After a minute or two, when you can see the meat colour changing as it cooks, flip the patties over using your spatula to scrape it loose from the grill pan.
5. Season the other side with salt and pepper. Pour some Jan Braai Basting Sauce over the patties. Immediately also add cheese to each patty. Braai the other side for another 2 or 3 more minutes.
6. During this process, oil the sliced rolls and toast on the grill pan, taking care not to over-toast (burn) them.
7. Assemble the burger: Roll, patty straight off the fire, gherkins, red onions roll.

MEGAMASTER RECIPE TIPS



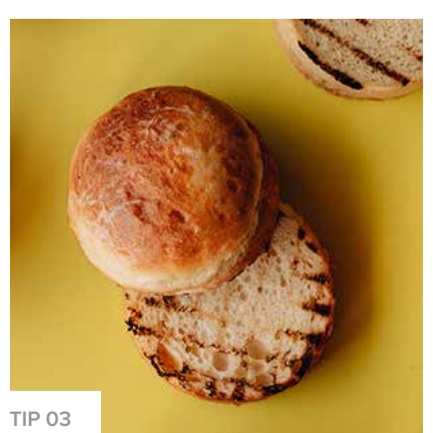
TIP 01

Make your burgers spicy with added chilli flakes in the minced beef.



TIP 02

Get creative with the toppings when assembling your burger, add pineapple, peppadews or even avocado.



TIP 03

Always toast your buns on the braai for extra crunch and flavour before assembly.