

# JAN BRAAI'S VERSION OF THE BURGER KING WHOPPER

**Suitable for hungry tummies that craves the best burgers in town. Perfect for friends and family get-togethers.**

Bring the burger king whopper home. This Jan Braai version is the most flavourful burger you have ever tasted. One of those recipes that you will write down for your recipe book. Enjoy!



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Total Time: 45 minutes  
Prep Time: 30 Minutes  
Cook Time: 15 Minutes  
Servings: 4 - 8 People

## INGREDIENTS

500g beef (mince) from the front quarter with a little bit of fat, for example chuck

500g beef (mince) from the hind quarter with less fat, for example topside, rump or sirloin

4 burger rolls

Hellmans mayonnaise

Heinz 'ketchup' tomato sauce

2 tomatoes, sliced

Fresh lettuce

Cheese slices or grated cheese

Gherkins, sliced

Onion, sliced

## INSTRUCTIONS:

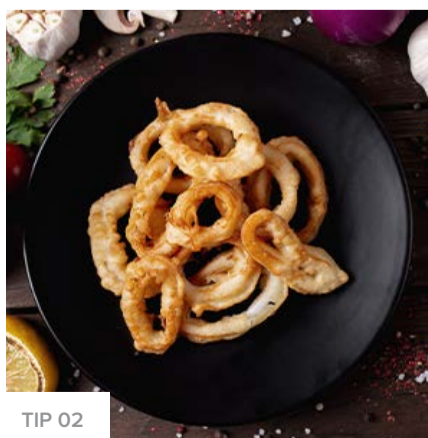
1. First prize is to have your own **mincer** at home for this will work best. Alternatively, you can also use a **meat cleaver** and just **chop** the meat until it resembles mincemeat. Option three is to ask your butcher for 1kg of fresh mince that is a **blend of front quarter and hind quarter meat**. At home **cut** the meat in blocks, **mix** the 2 types of meat and then put that through the mincer.
2. Use a **patty press** or your hands to **form eight patties** with the 1kg of meat. For this recipe I use 1kg of mince to make eight patties. **Do not overwork** and press the patties too much, we need **texture** as it adds **flavour** due to the air pockets in between the meat catching and preserving juices as the meat will cook on the fire.
3. **Braai** the meat over hot coals. Interestingly and **importantly**, for this recipe you **do not** need to **add** any **salt**. A burger king whopper does not have any additional salt added to the meat before or during the cooking process, hence I don't add it here either. Just before you take the meat off the fire, **add** the **cheese** on top of the warm patty so it can **melt** a little bit. Also **toast your buns** on both sides so that they are **golden brown**.
4. **Build your burger** the burger king way: **Start** with the **bottom toasted buns**. Then the **patty** with the **cheese**. **Repeat** with another patty and cheese (a whopper only has one patty, but this is my interpretation, so I use two. At the real burger king I always take my whopper with cheese so that's why I do it like this here as well). **Next** place **two slices of tomato** on top of the patty. Now **add** the sliced gherkins, onion, and drizzle tomato sauce on top of that. This is the exact order of proceedings in a burger king kitchen and following this order will get you the closest to the authentic burger king taste. **Next** you **spread mayonnaise** on the inside toasted side of the top bun, **place lettuce** on top of the mayo and close the burger. Art!

## MEGAMASTER RECIPE TIPS



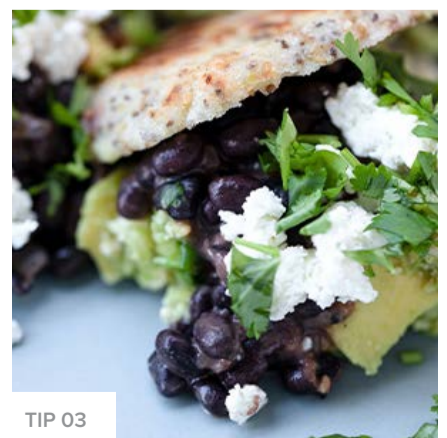
TIP 01

What can I put on a burger besides a bun, especially if you are **wheat intolerant**? Fresh lettuce, eggplant, sweet potatoes, or cauliflower.



TIP 02

Add **something different** other than fries. Sweet potato fries, onion rings or baked beans.



TIP 03

For our vegetarians, switch your beef patty for a **vegetarian alternative**. The dense texture of black beans makes them an excellent **meat substitute**.