

★ U.K. ★ BBQ ★ Week ★ 19TH - 28TH AUGUST 2017



INGREDIENTS

500g steak mince
150g minced streaky bacon
2 Tbs Worcestershire sauce
2 Tbs Angus & Oink "The General" rub

RECIPE

The Classic Burger



METHOD

1. Combine the steak mince and minced bacon in a large bowl, add the Worcestershire sauce and rub and continue to combine until the rub is evenly spread throughout the mixture.
2. Split the mixture into 4 equal parts and form the burger patties with your hands. Remember not to press the mixture together too hard.
3. Set up your BBQ for 2 zone cooking, giving you an area of direct heat and an area of indirect heat. Place the burgers on the cooking grate directly over the coals and close the lid.
4. When the burgers have seared nicely on the bottom (a few minutes), flip them over and add the cheese to the top. Add a few slices of streaky bacon to the grill to top the burger. Close the lid again and leave the burgers to finish cooking.
5. When your burgers hit an internal temperature of 75C, move to the indirect side of the BBQ to keep warm while the bacon finishes. Toast your burger buns over the coals for a few seconds to crisp them up.
6. To build the burgers add salad leaves, sliced red onion and some Angus & Oink Pitboss BBQ sauce to finish it all off. The toppings are entirely up to you, make it your own. You can also play around with the seasonings inside the burger to find your own secret recipe.

Recipe from Barbechoo.com, you can also find James on **Twitter: Barbechoo_James**, **Facebook: letherebebarbechoo** and **Instagram: barbechoo**