

★ U.K. ★ BBQ ★ Week ★



InDirect grill



Final Temp
74°C



10 mins
plus
prep



£5



Serves 2

RECIPE

Hawaiian Smash Burgers



INGREDIENTS

2 Brioche Rolls
Lettuce
Beef Tomato
Pineapple (Optional)
2 cheese slices (We used Jarlsberg this time)
Onions
Pickles or gherkins

METHOD

1. Light the BBQ and put the coals in the middle, leaving a circle round the edge with no coals (this makes sure you have a cool zone)
2. Put the plancha on and heat until hot.
3. Spray a little oil on the surface of the plancha and on the smasher
4. Put the four balls of mince on, season, smash and cook till juices start bubbling.
5. Flip, put the cheese on and cover with a cloche, you can choose double or single cheese. (adding a splash of water under your cloche will melt the cheese quicker)
6. While the burgers are cooking, toast the buns, this adds flavour and helps prevent them falling apart when you load them up.
7. Load them up and tuck in

Recipe by Chillin n' Grillin NI

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