



# KANONKOP

WINE ESTATE

## *Kadette Beef Burgers*

### BEEF PATTIES

#### INGREDIENTS:

800g of coarse ground beef mince with an 80% to 20% meat to fat ratio  
¼ teaspoon Garlic powder  
¼ teaspoon Onion powder  
½ teaspoon finely chopped fresh thyme  
1 teaspoon finely chopped fresh rosemary

#### METHOD:

Place the ground beef in a bowl and sprinkle over the spice mix. Mix it lightly through the beef using a fork taking care not to compact the beef. Loosely shape the beef into four 200g patties (roughly the diameter of your chosen burger buns). Sprinkle liberally with sea salt.

Heat up the braai or a cast iron skillet and when hot add a tablespoon of oil to the skillet, or wipe the cleaned braai grid with some kitchen towel dipped in vegetable oil (using braai tongs). Cook the patties, making sure to sear the bottoms first before carefully flipping and then searing the other side. For safety the internal temperature should be 72°C if using an instant read thermometer. Otherwise test for firmness, the patties should have very little give when done

### ONION RELISH

#### INGREDIENTS:

3 slices of streaky bacon  
3 medium onions, thinly sliced  
1 tbs olive oil  
6-8 sprigs of thyme  
2 tsp ground black pepper  
½ tsp salt  
2 tbs brown sugar  
2 tbs Balsamic vinegar

#### METHOD:

Roughly chop the bacon and place in a heavy bottomed saucepan over medium heat. Cook the bacon stirring frequently until the fat is rendered and the bacon is lightly browned and crispy (about 20 minutes). Pour into a sieve and reserve the fat for the onions.

Sauté the sliced onions with the sprigs of thyme in the bacon fat over medium heat until soft and lightly browned. Chop up the bacon which should have cooled and add back to the onions. Remove the sprigs of thyme and add the Balsamic vinegar. Reduce until syrupy and removed from the heat and set aside.



### ASSEMBLING THE BURGER

Slice four burger buns and lightly butter the insides. Lightly char the insides if using a braai or toast in a skillet before you cook the patties. Place an open bun on each plate and spread the bottom bun with a generous layer of mayonnaise of your choice.

Add slices of dill pickle (to taste).

Add a slice or two of fresh tomato.

Add chopped iceberg lettuce or rocket leaves.

Place the cooked patties on top of the lettuce / rocket and add a heaped spoon of the onion relish to each patty.

Optionally spread the top buns with more of the mayonnaise.

Place the top bun on top of the onion relish and lightly press down to spread the relish. Serve with a side of sweet potato fries, French-fried potatoes or potato wedges.

For a cheese burger variation; once the burger patties have been flipped and are nearly done, add a generous slice of good melting cheese to the top of each patty. If using a cast iron skillet add a tablespoon of water to the skillet to create steam and immediately cover the skillet with a pot lid. The cheese should melt in around thirty seconds.

Serve with a bottle of Kanonkop Kadette Cape Blend.

