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MAN TUCKER RECIPES

MAN LAW HAMBURGERS ON SEEDED BUNS WITH SHIRAZ AND COMPANY



Patties

500g best beef mince
¼ onion finely diced
1 small carrot grated
1 tab Porters Original (BBQ) Sauce
1 tspn seeded mustard
2 – 4 garlic cloves crushed
Pinch of oregano
½ beaten egg
1 tab flour or breadcrumbs or quick oats (to bind)
Pinch of salt & freshly ground pepper

Something to sit the cooked patties on

4 nice grainy & seedy buns sliced through in half horizontally
Some fresh mixed lettuce leaves - rinsed
12 tasty tiny tomatoes – rinsed and sliced in half lengthways
Some slices of beetroot if required

Hydration requirements

1 bottle of Shiraz and glasses for those over 18 y.o.
Juice or water for those under 18 y.o.

Pour a glass of Shiraz for the BBQ Chef so that he stays hydrated while you prepare the patties and buns and he can start the BBQ grill heating up.

Mix all of the ingredients for the Patties in an appropriately sized bowl until combined. Squeeze thorough hands for a minute or so, so that the mixture becomes glutinous and holds together.

Place the mixture on a board and divide into 4 equal portions.

Roll each portion into a ball in the palms of your hands, place back on the board and squash into a flattish patty shape. Make the patties thinner than you would like to eat as they will shrink in size and thicken in depth as they cook.

Ask the BBQ Chef to ready the MAN LAW Hamburger Patty Basket by spraying with some cooking spray oil (best done outside!)

Place one of the patties into each quadrant of the MAN LAW Hamburger Patty Basket, close the top and secure the handles with the slide lock.

Give the patties in the basket to the BBQ Chef so that he can place them on the grill and start cooking.

Refill Chef's glass and make sure the BBQ Chef turns the basket from time to time on the grill rather than getting carried away playing footy with the kids or telling his tall tales.

Sit and have a sip of Shiraz for a minute. Top up your glass.

Place each of the sliced buns onto a plate. Top the lower half of each bun with some of the prepared lettuce leaves and 3 of the sliced tasty tiny tomatoes. If liked, place a couple of slices of beetroot on top.

After all that hard work, sit & enjoy some more of the Shiraz, listen to some music and have a chat.

Check the patties ARE cooked by using a MAN LAW Digital Meat Thermometer, a MAN LAW Digital Instant Read Thermometer or a MAN LAW Instant Read Dial Thermometer (Hamburger patties must always be fully cooked – or well done).

Once the BBQ Chef advises that the hamburger patties are ready, refill your glass and place it on the table.

If cooked, place a patty on each of the prepared buns, top with a dollop of Porters Original Sauce and place the bun top on top.

Sit, enjoy your hamburgers, finish that lovely bottle of Shiraz, chat and enjoy the company and the music.

You're a star again!

An alternative when using the MAN LAW Hamburger Patty Basket is to place 2 hamburger patties into the basket to cook, cook for a short time, then place 2 big flat mushrooms in the other 2 quadrants to cook (give the mushy's a light spray with cooking oil to start the sizzle and stop them drying out).

Place the cooked mushrooms on the buns with the cooked patties on top. Yum.

The best and easiest way to clean the hamburger patty basket is with a bristle brush (with hot water and detergent) – a star or not we still have to clean up – only takes a minute!

To find out more about Porters Produce Sauces go to:

http://portersproduce.com.au/blog/?page_id=13

(No fancy photo's – this photo taken by the MAN LAW Chef)