



# Homemade burgers

## Ingredients:

500g minced beef

1/2 onion

fresh coriander (small bunch)

1 tsp Worcestershire sauce

1 egg

## Method:

1. Finely chop onion and coriander
2. Mix in the beef, Worcestershire sauce and beaten egg.
3. Shape in to burgers.
4. Grill on a medium temperature until cooked on both sides.

\*Try adding different herbs/spices or even a small piece of cheese in the centre of the burger before cooking. Fill the bun with salad and server with sweet potato chips for a perfectly healthy bbq treat.