



Loaded Double Cheeseburger

Makes: 1 (just double the ingredients for 2 people, triple for 3 and so on)

Prep time: 5 minutes

Cook time: 15 minutes

Ingredients:

300g good quality ground beef with plenty of fat (lots of butchers sell their own burger mixes and burgers now)

2 rashers bacon

1 brioche burger bun

2 cheese slices

Handful finely shredded iceberg lettuce

A few pickle slices

A few very finely sliced rings of onion

2 thin tomato slices

American Mustard

Ketchup

Mayonnaise

A loaded burger is a crowd-pleasing classic. Add all the classic condiments, make sure your bacon is extra crisp and pile 'em high. There is no easy way to eat these - just get stuck in! The quality of a burger depends entirely upon the quality of the beef, so buy the best you can.

Method:



1. Divide the minced beef in two and form into two patties, pressing down slightly in the centre of each. Season well with salt and set aside.

2. Light two burners on the Jupiter Outback BBQ and set the heat to medium. Once hot, cook the bacon until crisp, then set aside.

3. Lightly toast the buns, then set aside.

4. Finally, cook the burgers for a few minutes each side, or until cooked to your liking.

5. Top with the cheese slices and allow to melt for the final moments of cooking (close the lid to help them melt).

Method Continued:



6. Finally, assemble your burger by spreading the bottom of the buns with mayonnaise, adding lettuce then topping with the burgers, bacon, tomato, onion, ketchup and mustard. Close the burgers and eat!

