

Fordhall Mince Burger and Homemade Chips

The Cooking Queen has shared this recipe with us - Burgers with The Fordhall Farm touch! Use 100% grass-fed beef mince, or fortified mince if you're looking for even more goodness. Either way you'll have the most delicious, flavoursome, homemade burger.

To complete the goodness she's finished this dish making homemade chips using Maris Piper. Simply roast them in the oven. Mmmmmmmhmmmmmm!



from the.cooking.queen.91



Serves: 2

Ingredients:

FOR THE BURGER:

300g Fordhall Farm beef mince (or fortified beef mince)

Salt & pepper

2 sesame buns

2 slices cheese

Burger toppings - Lettuce, tomato, pickled red onion, gherkins, mayo

FOR THE CHIPS:

3 large Maris Piper potatoes

2 tbsp olive oil

Salt & pepper

Cooking Instructions:

FOR THE BURGER:

Season mince with salt and pepper only. Form two patties, press a thumb dent in centre. Fry/griddle 3-4 mins each side for medium. Add cheese for last 1 min to melt. Toast buns. Build: mayo, lettuce, patty, tomato, pickled onion. Top with gherkin skewer.

FOR THE CHIPS:

Heat oven to 220°C / 200°C fan. Cut potatoes into chunky chips, pat dry. Toss with oil, salt, pepper. Roast 25-30 mins, turning once, until golden and crisp.

Tip - If you'd like to pickle your red onion: Slice 1/2 a red onion, soak in 2 tbsp cider vinegar and a pinch sugar for 10 mins while your chips cook.

