

## The Ultimate Burger Recipe

### Rating



added by naylorj1 to the River Cottage Community  
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The ultimate burger recipe. Tasty, juicy and with a surprise in the middle.....

### Prep time

15 minutes

### Cook time

10-12 minutes depending how big you make them!

### Servings

4

### Ingredients

- 1 large red onion
- 500g beef steak mince (Don't buy lean mince as you need a bit of fat in there to help keep the burgers juicy.)
- Squirt of tomato ketchup
- 2 tbsp **W**orcestershire sauce
- Handful chopped fresh parsley
- 80-100g piece mature Cheddar, cut into 4 equal cubes
- Olive oil, for brushing
- 4 ciabatta rolls, split in two
- 1 Little Gem lettuce, leaves separated
- 2 ripe tomatoes, sliced
- Tomato relish, to serve

### Directions

1. Preheat the barbecue. Cut half the onion into rings and set aside. Finely chop the remainder and put into a large bowl, along with the mince, **W**orcestershire sauce, tomato ketchup and parsley. Season and mix well with your hands. Shape into 4 burgers, push a cube of Cheddar into the centre of each, then re-shape to fully enclose the cheese. 2. Brush the burgers with a little oil and cook on the hot barbecue for 10 minutes, turning halfway, until just cooked through and charred. Set aside to rest for a few minutes. 3. Meanwhile, brush the cut side of each ciabatta roll with oil. Barbecue, cut-side down, until toasted. 4. Put some onion rings, lettuce and tomato onto the base of each roll. Top with a burger, spoon over some relish and top with the remaining ciabatta halves. Enjoy!!