

# thyme beef burger + passion fruit bbq sauce



The best burgers are those that we make at home!!! And your next favorite burger is my thyme beef burger with my passion fruit bbq sauce <3 <3



## Ingredients

400g of minced beef	1 cup of fresh passion juice
1 teaspoon of dried thyme	1 tablespoon of honey
1 tablespoon of garlic powder (or 8 cloves of minced garlic)	1 tablespoon of apple cider vinegar
1/2 a cup of finely chopped coriander	3buns
1 teaspoon of chili flakes	Dania
Salt to taste	Tomato, sliced
1 red onion, finely chopped	Cheese
4 cloves of garlic, minced	White onion
1 cup of ketchup	

## Method

Start first with the sauce :)). Core your passion fruit and proceed to blend them. Sieve it and set the juice aside.

In a sufuria, add the garlic and onion. cook this until fragrant. Add the ketchup, the honey, ACV and chili. Let this simmer for about 4 minutes then add your passion juice. Mix it in and let it cook down for about 10 minutes for all the flavors to meld. Set aside.

In a separate bowl, add your minced beef, chopped coriander, garlic powder, thyme, salt and chili flakes. Mix it all up until combined. Shape it into your patties, about 7 cm thick and proceed to fry them until cook as per your preference. As that is going, cook your white onion until caramelized. Once everything is done, let's go ahead and assemble the burger. For me it has always beef, cheese first, then patty, then the sauce, the tomatoes and dania and finally the top bun.

Dig riiiiiiiiight in!



SERVE WITH: on it's own or with your fave draaaaaank



This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/thyme-beef-burger-passion-fruit-habanero-sauce/>