



This is the perfect grilled beef burger with a beautifully seasoned pattie and the best homemade sauce that brought it all together. This you must try!

Ingredients

For the pattie

1/2 kg of ground beef

1/2 teaspoon dried thyme,

2 tablespoons of ground cumin and

1 tablespoon black pepper

For the sauce

1 tablespoon vegetable oil

1 spring onion, chopped



3 cloves garlic, minced
4 tablespoons ketchup
1/2 tablespoon ground chilli powder
1 teaspoon of ground mustard
Some salt and ground black pepper

1 heaped tablespoon dijon mustard
1 tablespoon apple cider vinegar or
freshly squeezed lemon juice
2 tablespoons honey

For the slaw

Cabbage
Carrot

Onion
Salad dressing of your choice

Method

For the sauce

Heat some vegetable oil over medium-high heat in a frying pan. Add the onion; cook until soft. This will take 2 to 3 minutes. Add the garlic and cook for 1 minute. Add the ketchup, dijon mustard, apple cider vinegar, spices, honey and 1/4 of hot water cup water. Bring this to a boil and simmer for 5-7 minutes. Add your salt and pepper. Let it simmer for 3 minutes, or until thickened, stirring occasionally.

For the burger.

Mix in the spices as in the recipe above with the minced meat. Knead them until they are evenly distributed. Divide this into four portions and flatten them out.

Put some vegetable oil on your grill or frying pan. After it is hot, place your patties. Allow 4 minutes for each side or until they have browned well.

Take them from the heat and allow them to rest for a while. After they have cooled down a little bit, cut them 3/4 through. Fill the gap with some of the sauce. This not only adds a ton of flavor, but ensures the patties stay moist.

Assembling the burger:

(refer to blog post)



SERVE WITH: preferably on its own, or with a side of fries.

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/spicy-grilled-beef-burger-with-slaw/>