



kachumbari and kuku choma burger

What happens when you have a sweet and sour ukwaju sauce, with fresh kachumbari and kuku choma between two buns? The ultimate Kenyan kuku choma Burger!

Ingredients

Palm sized chicken breast

2 teaspoons of freshly squeezed lemon juice

3 farmers choice spicy pork sausage (or beef)

1 teaspoon of black pepper seeds

1 sprig of fresh rosemary (or 1/4 teaspoon of dried rosemary)

4 buns

5 cloves of garlic

Cheddar cheese

For the sauce

2 tomatoes, grated

3 ukwaju seeds



1/2 a lemon, squeezed

1 tablespoon of Worcestershire sauce

2 tablespoons of honey

For the kachumbari

2 tomatoes, diced

1/2 a lemon, finely diced

1 red onion, finely diced (or spring onion)

Coriander, finely diced

1/4 of thumbsized ginger root, very finely diced
or grated

Method

Begin by preparing the kachumbari. Dice everything up and put in a small bowl. Squeeze some lemon juice over everything and mix it all up. Set aside.

Put your minced chicken in a bowl together with the skinned sausage. Grind the rosemary, garlic and black pepper in a kinu and add this to the bowl.

Mix everything until it is evenly mixed. Scoop some of this mixture and shape into patties by hand. Put them onto a pan/grill and cook until each side turns golden brown. Once they are done set them aside.

For the sauce, put all the ingredients in a shallow frying pan together with 1/2 a cup of hot water. Allow this to simmer down until it thickens. This will take about 15 minutes.

Layer your burger and dig In!!!!



SERVE WITH: freshly squeezed cold juice or with whatever else you prefer

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/kachumbari-and-kuku-choma-burger/>