

I read a novel many moons ago, I can?t remember the name now. But one of the fictional creations was a Spiders web which had dispensed with the need for the Spider and fed directly on the insects which landed on it. Our Burger had the same contempt for it?s bun, it seems!

Ingredients:-

500g Minced Beef
½ Tsp of Garlic Powder
½ Tsp of Cayenne Pepper
50g of Sauerkraut
1 Gherkin, chopped
2 Pickled Radishes, chopped
50g of grated Cheese or your choice (Lactose free for us)
4 Rashers of Bacon, fried
2 Tbsp of Sweet Pepper & Chilli Sauce (Sue?s own creating)
2 Sheets of Puff Pastry (Just Roll Gluten free for us)
1 Egg, beaten
Oil to fry
Sesame Seeds to garnish
Salt & Pepper to season

Method:-

(1) Combine the minced Beef with the Garlic Powder, Cayenne and Salt & Pepper.
(2) Form into 2 large patties by hand.

(3) Add Oil to a pan and fry the Bacon, then set aside.
(4) In the same pan fry the patties on both sides, just enough to seal them.
(5) Remove and set aside to cool slightly.
(6) Lay out 2 half sheets of Pastry and place each burger in the centre.
(7) Add a table spoon of Sweet Pepper & Chilli Sauce to each and then add the pickles, cooked Bacon, Cheese and top with the Sauerkraut.
(8) Bring up the sides of the Pastry and wrap around.
(9) Brush the other 2 halves of Pastry with Egg around the edges.
(10) Place on top of the Burger and seal the edges.
(11) Brush with Egg and sprinkle over the Sesame Seeds.
(12) Place on a lined tray in a pre-heated oven at 170c for 20 minutes or until the Pastry is golden brown.

The mince was not marked as a special offer as such. But at £1.69 for 500g it was remarkably good value. We served this little creating with hand cut chips, Baked Beans and a few left over dips.