

2 Minutes
North of the
Cliffs of
Moher

StoneCutters Kitchen



Family
Restaurant
Doolin

StoneCutters Homemade Beef Burgers

Makes 6 x 6oz/170g Burgers approx

1kg lean minced Beef

1 med Onion finely chopped

150gms White bread crumbs

1 Egg

2/3 tablespoons B. B. Q Sauce

(Other options: ketchup; Campbells' condensed mushroom soup straight from tin; wholegrain mustard (bit less of this))

1/2 teaspoons mixed herbs

Salt & Pepper

Place all the ingredients into a large mixing bowl and with your hands (wear food preparation gloves if desired) mix all the ingredients together by squeezing the mixture through your fingers. When fully mixed the mixture should stay together

You can form them into burgers of your desired size. Pan fry them until fully cooked all the way through, usually 5/7mins on each side. Serve on a buttered toasted bab with salad and chips or mashed potatoes.

Enjoy!