



SMOKED PASTRAMI BURGER - Serves 4

INGREDIENTS

2 large onions, diced
Olive oil for cooking
400g beef mince
50g beef suet
100g sliced pastrami so that it looks like pulled meat
2 cloves of garlic grated
Salt and pepper to season

SPICE CRUST

1 tbsp toasted fennel seeds
1 tbsp coriander seeds
1 tbsp coarse ground peppercorns

RUSSIAN DRESSING

100g mayonnaise
50g tomato ketchup
1 tbsp creamed horseradish
a couple of dashes Worcestershire sauce
3 drops of tabasco
½ lemon juiced

GARNISH

4 x slices of emmental cheese
4 heaped tablespoons of sauerkraut
4 x chunky pickled dill pickle halved
4 x dark rye burger buns or brioche buns toasted

METHOD

- 1.The first step is to add your olive oil to a large sauté pan. When hot, add your onions along with a pinch of salt, stir well.
- 2.Cook over low to medium heat for around 20 minutes or until your onions have turned a caramel brown and are completely soft and sweet. Remove from heat and leave to cool completely.
- 3.Next, add all the remaining burger ingredients into a large bowl and work until it all comes together.
- 4.Divide the mix into four generous patties and then place on to a tray and into the fridge to firm up.
- 5.Next, place all the spices into a pestle and mortar and grind to a coarse powder. Then tip onto a plate. Press one side of the burger patty.
- 6.Next mix the mayonnaise with the ketchup, horseradish, lemon juice, Tabasco and Worcestershire and season with salt and stir together and then keep to one side.
- 7.To cook the burger, preheat a BBQ or grill.
- 8.Sprinkle a couple of handfuls of soaked wood chips over the coals to create some extra smoke. This will ensure a heavy smoky flavour imparts the burgers.
- 9.Lightly drizzle the burger with oil and lay spice side down onto the grill. Cook for 2 minutes to toast the crust and then flip over, lay on the cheese and cook for a further 2-3 minutes with the lids on.
- 10.Remove the burger and rest on a plate for a minute or two.
- 11.Then spread the Russian on the base and the lid of the burger, pop on the burger and top off with the sauerkraut and dill pickle.

Super simple but definitely a winner.