



Cook Your Own - Beef and Mushroom Burgers

This recipe makes about 8 delicious small burgers

Prep time: 10 mins plus chilling time

Cooking time: 12-16 mins

Ingredients:

- 450g/1lb beef mince
- 1 small onion, peeled and grated
- 75g/3oz button mushrooms, finely chopped
- Salt and freshly milled black pepper, to taste

Method:

1. In a large bowl, mix all the ingredients together.
2. Using slightly damp hands, shape the mixture into eight 5cm/2inch burgers. Cover and chill for 20 minutes (or use burger press if you have one).
3. Cook the burgers under a preheated moderate grill or prepared barbecue for 6-8 minutes on both sides until thoroughly cooked and until any meat juices run clear.
4. Serve the burgers with burger buns of your choice, lettuce leaves, slice of tomato and potato wedges.

Always ask for an adult's permission before cooking in the kitchen

