

Cookery parties and courses to suit all ages

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Beef Burgers

serves 4

500g lean beef mince (preferably organic)
1 onion, finely chopped
50g breadcrumbs
1 egg, beaten
Salt and pepper
Pinch of nutmeg
1 tbsp chopped parsley



- Put the mince into a bowl and add the beaten egg, breadcrumbs, onion, parsley, nutmeg and salt and pepper to it.
- Mix together thoroughly using your hands.
- Shape into 8 burgers.
- Put into the pan on a medium heat, wait until the butter starts to brown, then add the burgers.
- Cook for about 8 minutes each side until golden brown.

Delicious on a bun with salad and chutney.