



Ingredients: makes 4 burgers

SAUCE

2/3 cup Whole egg mayonnaise

1/3 cup sweet pickle relish (Three Threes Sweet Mustard Pickles) (remove big chunks if any)

2 teaspoons yellow mustard

3/4 teaspoon white vinegar

1/2 teaspoon paprika

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

400g Beef mince or 14 Oz Ground Beef

Salt & Pepper to season

4 Sesame seed buns

4 teaspoons finely chopped white onion

2 cups shredded iceberg lettuce

12 pickles (Always Fresh Cucumbers Original Dill)

4 slices cheddar cheese

Method

Mix together the sauce ingredients and set aside. Mix the salt and pepper into the beef, split the mixture into 4 and roll into balls. Place baking paper down and place beef on top, using another sheet of paper press down and shape the patty. Place into a non stick pan with 1 teaspoon oil and cook the beef patties for 3 minutes each side. Meanwhile, slice the burger buns into 3 and slightly toast them. To assemble, spread the special sauce over the base and middle bun. Add onion and lettuce on both buns. On the bottom bun add cheese and one of the burger patties, on the middle bun add 3 pickles and burger patty. Life the middle on top of the base and finally add the crown. Serve immediately and enjoy!