



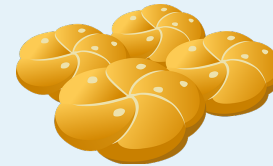
45
minutes



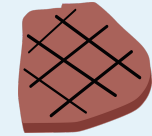
Ingredients



French fries



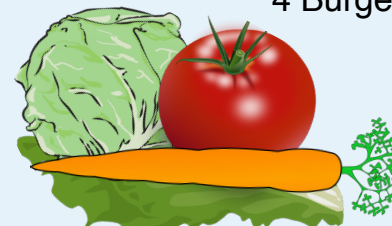
4 Burger buns



600g Beef or
lamb mince



Pepper



1 Tomato, 4 leaves of lettuce,
1 carrot, 1/4 cabbage



2 tbsp coleslaw
dressing



4 Slices of
Cheese



8 strips of pork
or turkey bacon

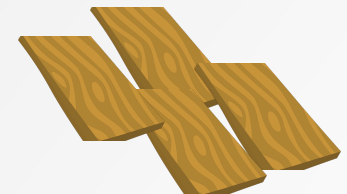
Equipment



Knife and
cutting board



Bowl



4 Serving boards or
plates.



Spatula for frying



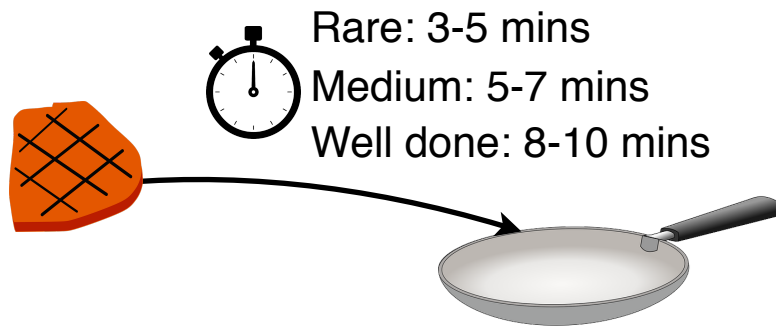
Grill pan or
frying pan



Fork & spoon for
mixing coleslaw

The Minimalist Burger with coleslaw

Instructions

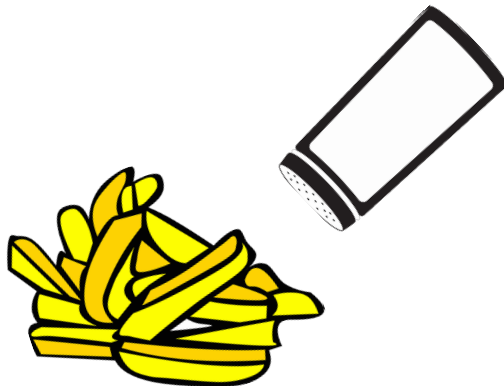


1

Shape the mince into 4 burger patties. Sprinkle ground pepper on the top of the patties.

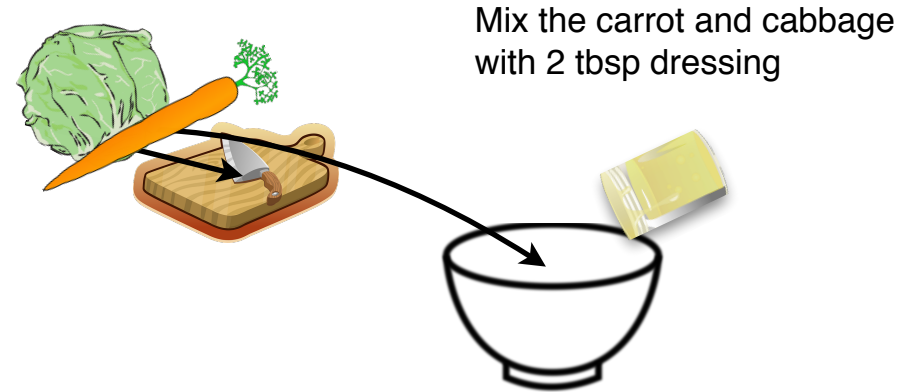
Place the burgers in a sizzling hot pan, peppered side down, then reduce the temperature to medium. Add pepper to the non-peppered side.

Flip the burgers after half the cooking time has passed. Remember that burger patties contract when fried.



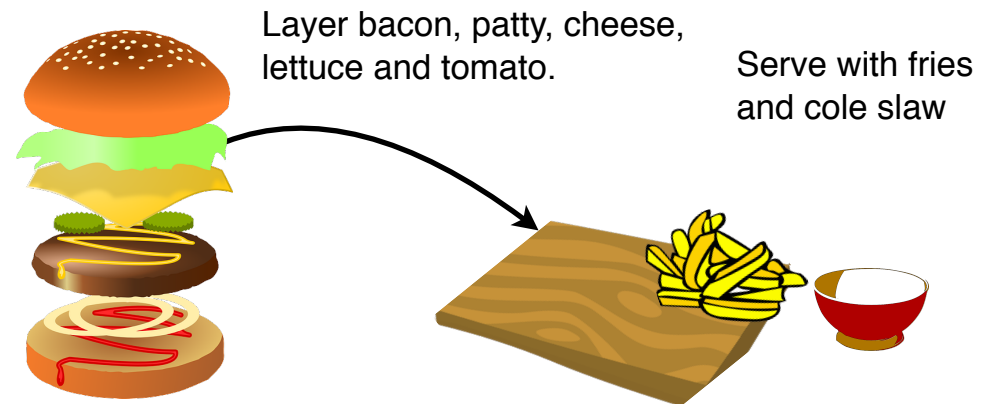
3

If you haven't done so already, it is time to get your french-fries ready (see "homemade fries" recipe card).



2

Chop the cabbage into thin strips. Grate, slice or chop the carrot thinly and mix with the cabbage. Mix the vegetables with coleslaw dressing. Set aside. The coleslaw can be made 1 day in advance.



4

Layer bacon, patty, cheese, lettuce and tomato on the bread buns. Serve on a board or on plates with a side of fries and cole slaw.