



Double burger with beer-battered onion rings and pickles

The ultimate braai burger!

Less than 30 minutes **Serves: 4**

Recipe Type: Mains

Ingredients

Bourbon basting sauce

- 4 PnP garlic cloves, crushed
- 125 ml PnP tomato sauce
- 60 ml bourbon
- 2 tbsp PnP brown sugar
- 2 tbsp worcestershire sauce
- 1 tsp English mustard
- 1 pinch chilli flakes

Main ingredients

- 8 PnP Beef & Dhania burger patties
- 2 tsp dijon mustard
- 125 ml PnP mayonnaise
- 4 slices PnP cheddar cheese
- 4 hamburger buns
- 1 head crispy lettuce
- 8 pickles, sliced

Onion rings

- 750 ml PnP canola oil
- 2 large PnP onions, cut into rings
- 125 ml flour
- 1 pinch PnP salt
- 2.5 ml baking powder
- 165 ml beer

Method

- **Mix** together the basting sauce ingredients.
- **Baste** the patties and refrigerate until ready to use.
- **Mix** together the mustard and mayonnaise. Set aside.
- **To make the onion rings**, heat oil in a small cast-iron pot over the coals.
- **Dust** onion rings in flour and set aside.
- **Mix** flour, salt, baking powder and beer together.
- **Dip** onion rings into the batter and fry in batches until crispy. Set aside to keep warm.
- **Braai** the patties, basting continuously, for 2-3 minutes each side, or until cooked through.
- **Place** cheese on 4 patties and top each with a second patty.
- **Slice** the buns, butter and toast on the grid.
- **Top** with lettuce, mustard mayo, pickles, patties and crunchy onion rings and serve immediately.

