



THE SUMMER BBQ-URGER

<https://www.mainland.co.nz/recipe/summer-bbq-burger.html>



PREP TIME
15 MINS

COOKING TIME
30 MINS

SERVES
4

The Summer BBQ-URGER is the taste of hot sunny days that's literally bursting with Summer flavours. Sausage meat beef patties, a hearty slaw with corn, mayo, onion, carrot and more layered with sliced Mainland Smoked Cheddar Cheese. Best served with a side of friends to share with.

Ingredients

- 4 buttered buns
- 4 Tbsp tomato chutney

4 beef sausage patties

- 720g beef sausages

4 Tbsp corn slaw

- 1 large red onion
- 1/4 savoy cabbage
- 2 whole corn cobs
- 1 large carrot
- 2 Tbsp mayo
- Juice of 1/2 a lemon
- 1/2 tsp brown sugar

- 4 Cos lettuce leaves
- 4 Tbsp mayonnaise
- 8 large slices of Mainland Smoked Cheddar

Method

Beef sausage patty

1. Take the beef sausages and squeeze the meat from the skin into a bowl.
2. Portion out four 180g and form into patties.
3. Cook the patties on a BBQ on both sides for approximately three minutes or until cooked through and leave to rest.
4. Season with salt and pepper whilst on the grill.

Corn slaw

1. Trim sweetcorn cobs to remove all but two to three layers of husk. Place them in a pot with salted water and allow to soak for at least 15 minutes.
2. When ready to cook, place whole cobs straight onto a hot BBQ. Cook for approximately 15 minutes, turning every five minutes or so.
3. Remove from BBQ. Once the corn is cool enough to handle remove remaining husk and slice the kernels off the cob into a large bowl.
4. Finley dice up the red onion and the cabbage and add to the bowl.
5. Peel and finely slice and cut the carrot into sticks, add to the bowl.
6. Finish by mixing through the mayonnaise, a squeeze of the lemon and a sprinkle of the brown sugar to add some sweetness.

To assemble the burger

1. Cut the buns in half, butter them and then toast them under the grill for a few seconds until they begin to toast.
2. Add two Tbsp of tomato chutney to the bottom bun and top with a cos lettuce leaf.
3. Next add the sausage beef patty, two slices of Mainland Smoked Cheddar Cheese and two Tbsp of the grilled corn slaw.
4. On the top bun add one Tbsp of mayonnaise
5. Place the top of the bun onto your burger and serve.