

ORIGINAL HAMBURGER RECIPE AND CHEDDAR SAUCE

Ingredients

Smoked paprika

curry

Garlic powder

Onion powder

: Potato spices

Pinch of salt

A teaspoon of pickled water or apple cider vinegar

One tablespoon of ketchup

2 tablespoons of mayonnaise

: Cocktail sauce

eggs

Onion + butter

Pickled cucumber

Cooking cream

mushroom

Cheddar cheese

Hamburger bread

black pepper

salt

200 g lamb meat (30% fat)

200 g veal from the back area

Directions

Onion caramel: we prepare a frying pan and put it on a medium heat, then put a tablespoon of butter in it. We melt the butter and stir for two minutes. Add white onions, thinly sliced, to a frying pan and saute for 5 minutes, until the onions are soft. Leave the onions for half an hour until the onions become golden brown, and then remove the pan from the heat. In a bowl, put the veal and minced lamb meat and mix the two together. Take half the amount of meat and shape it into hamburgers and add salt and black pepper to taste.

Cocktail sauce: In a bowl, put ketchup, mayonnaise and pickle water and mix the ingredients together well. In a frying pan on a stove, place the hamburger disc and fry well for about two minutes, then turn it over on the other side until it is cooked on both sides. Then add the cheddar cheese on top of the hamburger disc and leave it until it melts. We roast hamburger bread in a frying pan over a fire. Then we spread the cocktail sauce on the bread, caramelized onions, pickles, lettuce, and a fried egg. Finally, place the burgers on the bread and serve hot. The second recipe: We cut the mushrooms and put them in the oven tray with the addition of olive oil, then we put them in the oven at a high temperature for five minutes. After removing the mushrooms from the oven, we put them on a frying pan over the fire, add the cooking cream and leave it a little. Then we grind the mushrooms and cream well until it becomes a sauce. After that, we return the sauce to the pan and add the cheddar cheese to it and leave it until it melts. In a frying pan on a stove, place the hamburger disc and fry well for about two minutes, then turn it over on the other side until it is cooked on both sides. We roast hamburger bread in a frying pan over a fire. Then we spread the mayonnaise sauce, caramelized onions, and pickled cucumbers. Finally, place the burgers on bread and sauce and serve hot.

Bon Apetit!