FROM OUR KITCHEN

Barbecued beef burger with mango relish



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	14 min	34 min	4

01 Ingredients

- [ ] 500 g beef mince
- [ ] 2 tbsp water
- [ ] 1.4 cup sweet chilli sauce (optional)
- [ ] 1 small red onion, finely chopped
- [ ] 2 tbsp finely chopped basil
- [ ] 2 small fresh mangoes, diced
- [ ] 1.2 cup wine vinegar
- [ ] 1.2 cup brown sugar
- [ ] 1 finely chopped chilli
- [ ] 1 Halved rolls, lettuce leaves, to serve

02 Step-by-step method

01 Combine the beef mince, water, sauce, onion and basil. Mix lightly, shape into 4 burgers.

02 Preheat the barbecue flat-plate or pan to moderately-high. Lightly brush or spray the burgers with oil. Add burgers to the barbecue or pan, after 1-2 minutes lower the heat to moderate.

03 Cook for 6-7 minutes each side or until thoroughly cooked. Turn them once only.

04 While burgers are cooking place the mangoes, onion, vinegar, sugar and chilli in a small pan. Cook over a low heat until mangoes are just tender, and relish is syrupy. To serve, place lettuce on rolls, add burgers, and add a spoon of mango relish to each.