

CLEAVERS ORGANIC MEAT MAGIC MIKE BURGER

by Tim Bone

SERVES: 4



INGREDIENTS

4 BRIOCHE BUNS

1 X 500G PACKET OF CLEAVER'S ORGANIC PREMIUM BEEF MINCE

FOR THE BURGER SPICE MIX

1/4 TBSP CAYENNE PEPPER

1 TSP SALT

1/4 TSP GROUND BLACK PEPPER

1 TSP SMOKED PAPRIKA

1 TSP GARLIC POWDER

1 TBSP HOT SAUCE

FOR THE CHILLI MAYO

1/2 CUP MAYONNAISE

1 TBSP HOT SAUCE

2 TBSP OLIVE OIL

1/4 CUP PICKLED JALAPEÑOS

200G CHILLI INFUSED CHEESE, GRATED

METHOD

1. PREHEAT YOUR BARBECUE.
2. ADD THE BEEF MINCE TO A LARGE BOWL AND ADD ALL OF THE SPICE MIX INGREDIENTS. MIX TO COMBINE AND DIVIDE INTO 4 EQUAL BURGER PATTIES. DRIZZLE BOTH SIDES WITH OLIVE OIL AND COOK ON THE BARBECUE FOR 2-3 MINUTES ON ONE SIDE. FLIP AND TOP EACH PATTY WITH CHILLI INFUSED CHEESE. COOK UNTIL THE CHEESE HAS MELTED. REMOVE.
3. TO MAKE THE CHILLI MAYO, MIX THE MAYO AND HOT SAUCE TOGETHER.
4. TO BUILD THE BURGERS, PLACE A PATTY ONTO EACH BOTTOM BUN AND TOP WITH JALAPEÑOS AND A DRIZZLE OF CHILLI MAYO.
5. POP ON THE LID AND SERVE!