



Mini burgers

20'
Hands on

10'
Cook Time

12
Portion(s)

1
Difficulty



Method

- Place ground beef in a bowl. Add the bouillon granules and mix.
- Place the bacon in a pan over high heat.
- Sauté for 2 minutes on each side until golden.
- Remove from pan and set aside.
- Shape the ground beef into 12 small patties.
- Place the same pan over high heat and add 1 tablespoon of olive oil.
- Sauté for 3 minutes on the first side and as soon as you flip them over add the a slice of cheddar over each burger.
- When ready, remove from pan and set aside.
- Cut the buns with in half with a serrated knife and spread them out in a baking pan. Toast lightly in the oven for 5 minutes.
- In the meantime, thinly slice the onion.
- Place a pan over medium heat, add the butter and let it melt.
- Add the onion and sugar and sauté for 5-7 minutes until they are nicely caramelized.
- It's time to assemble the burgers!
- Place the bottom half of the bun on a serving plate and add a little mayonnaise, the burger, tomato and a piece of bacon.
- On the inside of the top half of the bun, spread some ketchup and the caramelized onions.
- Cover the burger and insert a wooden stick with a pickle in the center!

Ingredients

For caramelized onions

- 2 onions
- 30 g butter
- 2-3 pinches granulated sugar

For burgers

- 800 g ground beef
- 2 tablespoon(s) vegetable bouillon powder
- 1-2 tablespoon(s) olive oil
- 3 slices cheddar, cut into 4
- 6 slices bacon

To assemble

- 12 [burger buns](#), mini
- 6 slices tomato, cut in half
- 5 g [homemade mayonnaise](#)
- 5 g [homemade ketchup](#)
- 12 slices lettuce
- 12 slices [pickled cucumber](#)

To serve

- [French fries](#)

Διατροφικός πίνακας

Nutrition information per portion

270 Calories (kcal)	15.0 Total Fat (g)	6.1 Saturated Fat (g)	13.0 Total Carbs (g)
14%	21%	31%	5%
3.2 Sugars (g)	20.0 Protein (g)	1.1 Fibre (g)	1.3 Sodium (g)
4%	40%	4%	22%