**Annabel’s Burger Kitchen**

 **Annabel’s Tasty Burgers**

 **Ingredients**

**50g white breadcrumbs**

**200g minced pork or chicken**

**250g minced beef**

**1 tbsp sunflower oil**

**1 red onion, finely chopped**

**Half dessert apple, peeled and grated**

**Half stock cube, crumbled**

**A few drops worcestershire sauce**

**Quarter tsp garlic puree**

**2 tsp fresh thyme**

**Half tsp dijon mustard**

**1 egg yolk**

**A little oil for cooking**

**A little marmite (optional)**

**Got everything you need?**

**Then let’s get cooking!**

1. **Put the breadcrumbs, pork or chicken and beef into a mixing bowl.**
2. **Heat the oil in a saucepan. Add the onion and cook for 5 minutes.**
3. **Add to the apple and cook for 5 minutes until soft and leave to cool.**
4. **Add the cold onion and apple to the meat with the stock cube, worcestershire sauce, garlic puree, thyme, mustard and egg yolk.**
5. **Season well and shape into 6 burgers.**
6. **Preheat the grill to high. Put the burgers onto a baking sheet. Brush with a little oil – its quite nice to dot with a little marmite.**
7. **Grill for about 8 minutes turning half way through until brown and cooked through in the middle.**