

ULTIMATE BURGERS

**MAKES
2 BURGERS**



Ultimate burger

FOR THE BURGER SAUCE

50g tomato ketchup
80g mayonnaise
12g French mustard

TO FINISH THE BURGER

2 Heston from Waitrose Ultimate Burgers
salt
2 slices Cheddar cheese
4 rashers smoked streaky bacon
2 Heston from Waitrose Brioche Burger Buns
2 tbsp reserved burger sauce
2 leaf iceberg lettuce
2 tsp finely chopped white onion
2 slices beef tomato
6 pieces sliced gherkin

To make the burger sauce, combine the mayonnaise, ketchup and mustard in a bowl, whisking well to combine. Set aside.

To cook the burgers, light the coals on the BBQ and once glowing white, lightly season both sides of each patty with salt and place on the grill, flipping the burgers every 20 seconds until the core temperature reads 65°C on a thermometer probe. Remove and place on a cooling rack placed over a tray. Place a slice of cheese on each patty.

In the meantime, grill the streaky bacon until crispy. Halve the brioche buns and lightly toast on the grill.

Spread two teaspoons of burger sauce on each bun's top half and place the patty on each bun's bottom half. Top the patty with bacon, lettuce, onion, tomato and gherkin slices. Finish with the top bun and serve.