



MoooOINK Burgers ;)

NIBBLEDISH CONTRIBUTOR

Ingredients

- .75 Kg Lean Pork
- .50 Kg Lean Beef
- 1 Egg
- 1 TS Spicy Mesquite
- 1 TS Chili powder
- 3 TS Sea salt
- 1 TS All spice
- 3 TS Worcestershire
- 5-6 Cloves garlic, crushed
- 1 Medium onion, crushed

Instructions

Step 1

In a large bowl, mix both Beef and Pork together. Add all spices, egg, garlic and onion. Mix well until all ingredients have been mixed well. Let sit for an hour or if you want to let sit longer, even better. i didn't have time for it to sit in the fridge and let all the flavors mingle, but they still tasted amazing.

Step 2

Have a bowl of oil beside you to dip your fingers in, (don't need to). Dip you fingers in oil, grab a handful of the burger meat and roll into a big meatball. Form meatball into a burger patty and place a hole in the middle of the patty with your finger. This prevents the burger from shrinking.

Step 3

Warm up your BBQ at 400 degrees C. Place the patty on the grill for 20 seconds on high heat, and then place temp at medium low. Close the lid of the BBQ and let cook for 3-5 mins. Flip the burgers and let cook for 4-5 mins on medium. Keep an eye on the burgers. Cook to how you like the burgers done I cook the burgers at medium well.

SIDES: Lettuce, onions, tomatos, pickled Jalapeños, mayo, ketchup and Havarti cheese

ENJOY!!!