

# Spiced Beef and Brinjal Burgers

To celebrate the abundance of local produce grown in our region, every F.O.O.D Week we create a signature recipe so you can create a little slice of Orange in your own home. This year, Franklin Road Preserves has produced this delicious recipe just for you. Also featured on the cover of the program is some of the locally grown and hand picked produce used to create this delicious dish.

Suitable for any occasion and matched with a glass or two of your favourite Orange region cool-climate wine, these burgers are an easy addition to your repertoire. Enjoy!

## INGREDIENTS:

1 kg premium beef mince  
1 egg  
½ cup bread crumbs  
2/3 cup hot Franklin Road Brinjal Kasundi  
300g Franklin Road Fresh Tomato Relish  
1 packet sliced cheese  
300g Franklin Road Bread and Butter Cucumbers  
1 bunch baby spinach leaves  
1 cup Franklin Road Aubergine Sauce  
1 cup whole egg mayonnaise  
12-18 soft slider buns  
Oil

## METHOD:

To make the spiced burger patties place mince, eggs and bread crumbs in a bowl. Mix together to combine then form the burger patties. Refrigerate until required.

Heat skillet or barbecue plate to medium heat, oil plate then cook patties as desired.

## FOR THE AUBERGINE DIPPING SAUCE:

Combine equal quantities of aubergine sauce and mayonnaise, mix well and spread on top of slider crown when building burger.

## TO BUILD:

Slider bun base, fresh tomato relish, burger patty, slice of cheese, Bread and Butter cucumbers, baby spinach and spread the slider crown with dipping sauce.

## OPTIONAL:

Lightly toast buns. Cheese can be added when patties are almost cooked to melt.

Makes 12-18 burgers

Prep time 10 min

Cooking time 6 min

