

# Bonnet Burgers



🕒 Ready in 20mins (prep: 1hr 10mins)

👤 Makes 6

## METHOD

1. Fry the diced onion in the butter and 1 tbsp of vegetable oil until soft but not coloured.
2. Combine the mince, egg, cooked onion, tomato sauce, Tabasco sauce, Scotch Bonnet Sauce and breadcrumbs. Season with salt and pepper.
3. Divide into 6 equal parts and shape into patties by hand or using a ring mould.
4. Heat 2 tbsp of vegetable oil in a frying pan and when hot place the burger patties in the pan, searing 1 minute per side.
5. Transfer to a pre-heated baking tray and cook for 5 mins in an oven pre-heated to 180°C.
6. Enjoy in a burger bun with an optional extra shake of Whisky Bonnet Sauce or Scotch Whisky Sauce on top.

## INGREDIENTS

500g lean beef steak mince  
1 large egg  
50g butter  
100g finely diced onion  
15g dry breadcrumbs  
3 tbsp tomato sauce  
2 tsp Tabasco sauce  
3 tsp Whisky Bonnet Sauce  
Salt and pepper  
Vegetable oil

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