

PERFECT FOR THE SUMMER: BURGER PATTIES REFRESHINGLY
ROUNDED OFF WITH GRILLED PINEAPPLE

JUICY SUMMER BURGERS



A dish by @sallyswelt that should definitely be included in any summer barbecue: light and airy bread rolls baked in a circle, homemade teriyaki sauce, grilled pineapple, some salad and a meat patty are the perfect ingredients for a juicy, delicious burger. Enjoy!

INGREDIENTS

Teriyaki sauce

- » 150 g brown sugar
- » 200 g soy sauce
- » 3 garlic cloves
- » 30 g ginger (peeled)
- » 1 tbsp sesame oil
- » 20 g cornstarch
- » 40 g rice vinegar
- » 300 ml water
- » 1/4 tsp pepper

Patties

- » 2200 g beef (or ground beef)

To finish

- » 200 g salad
- » 1 pineapple
- » 4 red onions
- » 12 burger buns

**METHOD:**

- 01. Teriyaki sauce:** Melt the sugar in a saucepan over a medium heat and caramelize slightly. Meanwhile, peel the garlic and slice thinly with the ginger. Combine all the ingredients and use to deglaze the sugar. Simmer the sauce gently for about 5 minutes. Pour into bottles while still hot and leave to cool.

TIP

Reduce the sauce with water

- 02. Patties:** Chop the beef into tiny pieces and divide into 180 g portions. Shape the portions into balls, then use your hands or a burger press to flatten them into patties. Freeze the patties for at least 1-2 hours.

- 03. To finish:** Peel the pineapple and cut out the core. Cut the flesh into slices. Slice the onions into thin rings and fry to your taste for about 3-4 minutes over a medium heat. Then grill the patties for 3-4 minutes on both sides, and the pineapple slices for about 1-2 minutes, also on both sides. Don't let the pineapple get too dark. Halve the burger rolls in the middle and arrange the salad, the sauce, pineapple, meat patty, and the red onion rings on one half.

TIP

Both the bread rolls and the raw patties are great for freezing so you have them when you need them!

THAT'S ALL THERE IS TO IT!