



BLACK PEPPER BURGER WITH BBQ SAUCE



10 MINS



11 INGREDIENTS



MILD

INGREDIENTS:

FILLING:

500g minced meat

0.5 tsp salt

1 tsp *Santa Maria Black Pepper*

1 tsp rapeseed oil

120g of cheddar cheese

8 pieces of bacon slices

4 burger rolls

100ml *Santa Maria BBQ Sauce Bourbon Whiskey*

1 tomato

pickled red onion

METHOD:

1. Prepare 125g steaks of minced meat, season with salt and pepper just before frying.
2. Grill / fry the steaks until the internal temperature is 72 °C, approx. 3 minutes on both sides (depending on the temperature of the grill), put on the cheese and let it melt.
3. Grill / fry the bacon until crisp.
4. Roast the buns until golden brown.
5. Assemble the burgers by putting **Santa Maria BBQ sauce Bourbon Whiskey** on the bottom, then a slice of tomato topped with steak, bacon and a little more **Santa Maria BBQ sauce Bourbon Whiskey** before you put the pickled onion and cucumber on top.

