

Easy homemade beef burger recipe

The classic burger is an all-time BBQ favourite! This super easy homemade beef burger recipe gives you delicious patties, packed with onions and herbs for extra flavour, that are perfect for topping with cheese, lettuce and tomato, and sandwiching between floury buns.

Ingredients

- ½ tbsp olive oil
- 1 onion, peeled and finely chopped
- 1 x 500g pack British Beef Steak Mince
- 1 tsp mixed dried herbs
- 1 egg, beaten
- 4 slices mature Cheddar (optional)
- 4 white rolls
- few round lettuce leaves, torn
- 1 beef tomato, sliced
- ketchup, to serve (optional)



Method

1. Heat the olive oil in a frying pan, add the onion and cook for 5 minutes until softened and starting to turn golden. Set aside.
2. In a bowl, combine the beef mince with the herbs and the egg. Season with salt & pepper, add the onions and mix well. Using your hands, shape into 4 patties.
3. Cook the burgers on a preheated barbecue or griddle for 5-6 minutes on each side. While the second side is cooking, lay a slice of cheese on top to melt slightly (if using).
4. Meanwhile, lightly toast the cut-sides of the buns on the barbecue. Fill with the lettuce, burgers and tomato slices. Serve with ketchup, if you like.

Eton mess – makes 6

2 [large egg whites](#)

120g [caster sugar](#)

500g [strawberries](#), take the stalk off and roughly chopped

450ml [double cream](#)

1 tbsp [icing sugar](#)



Method

STEP 1 You can always use ready-made meringue nests if time is short.

Heat oven to 120C/100C fan/gas 1 and line a large baking tray with parchment paper. [Whisk](#) the egg whites in a clean bowl using an electric whisk until they reach stiff peaks, then add the sugar in 3 lots, re-whisking to stiff peaks every time. Spoon dollops of the mixture onto the baking parchment, cook on the bottom shelf of the oven for 1hr – 1hr15 mins until the meringues are completely hard and come off the paper easily. Leave to cool.

STEP 2

Blitz 1/3 of the strawberries to make a strawberry sauce. In a large bowl whisk the cream with the icing sugar until it just holds its shape. Roughly crush ¾ of the meringues and tip them in with the chopped strawberries and stir, then swirl through the strawberry sauce. Dollop into bowls then crush the remaining meringues, sprinkling the pieces over the top.

MINI STRAWBERRY PAVLOVA

- 6 meringue nests — you could use the recipe from the Eton mess if you want to make your own.
- 200 g strawberries
- A little caster sugar - optional
- 150 ml whipping or double cream
- ½ vanilla extract
- A little dark chocolate to garnish



- Start by whipping your cream, with an electric whisk. You want it to be soft and smooth but firm enough to hold its shape. Add the vanilla extract and fold it in so it's evenly distributed
- Remove the green bits from your strawberries and chop them into slices.
- Spoon the cream into the meringue nests and top each one with strawberry slices. If the strawberries are a little sharp, sprinkle a pinch of caster sugar over each one to add a little extra sweetness.
- Grate a little dark chocolate on top of each one and serve, mind your fingers!

Top tip!

They also look really pretty garnished with some mint leaves if you have any in the garden.

Apple, elderflower & mint sparkle

Ingredients

75ml elderflower cordial

1L cloudy apple juice

small handful mint leaves, roughly chopped

bottle sparkling water



Method

• STEP 1

For a grown-up non-alcoholic drink, mix elderflower cordial with cloudy apple juice. Add a small handful mint leaves, stir well, then pour into a chilled flask or jug if you are serving this at a bbq.

• STEP 2

At the picnic or bbq, pour half glasses of the juice and top up with sparkling water.