

## Beer and Burger - Lance Rosen

Smoked old school burger in a buttered sesame bun, bread 'n' butter pickles, shreddice, comeback sauce & cheese, beer battered onion rings on the side

### Burger ingredients

1kg mince to make 4 burgers (250g each)  
25g Big Boy BBQ Burger Magic rub  
Water

### Spritz ingredients

1 C water  
¼ C Worcestershire sauce  
¼ C apple cider vinegar

### Bread 'n' Butter pickle ingredients

1 large English cucumber  
2 C white vinegar  
1 C white sugar  
2 tsp yellow mustard seeds  
2 tsp Colemans dry mustard powder  
1 ½ tsp turmeric

### Comeback sauce ingredients

250g Thousand Island dressing  
150g ketchup  
1 tsp smoked paprika  
1 tbs dry parsley  
1 tsp apple cider vinegar  
1 tsp Worcestershire sauce  
1 tsp white pepper

### Onion ring ingredients

2 red onion  
Cold water  
200g plain flour  
100g custard powder  
1 tbs baking powder  
1 tsp salt  
1 bottle Coopers beer  
Sunflower oil for frying

### Ingredients to build your burger

Iceberg lettuce, shredded  
Burger cheese slices, allow 2 per burger  
Sesame buns  
Butter  
American mustard, to taste

Heinz ketchup, to taste

Bacon slices

#### Burger method

Make the burgers by adding 25g Big Boy BBQ Burger Magic rub per 1kg meat

Mix till sticky with 1 or 2 tbs water. Don't use too much water

Cook indirectly with the smoke tube for 30 minutes

Add a chimney of hot coals and smoke indirectly over a medium heat until required doneness

Finish over direct heat to caramelize the burgers

Remove to rest

Add the two cheese slices on to the top of each burger while they rest

Cover with a bowl to help the cheese to melt while the burgers rest

Before serving place the burger with the cheese on the smoker for one min to warm the cheese

#### Bread 'n' butter pickle method

Slice the cucumbers on a mandolin to a thin/medium thickness into a bowl

Boil the pickle ingredients, give them a good stir and switch off immediately once the sugar has dissolved and allow to cool

Once cool, pour over the cucumbers and allow them to pickle for a minimum of one hour

#### Comeback sauce method

Make the sauce by mixing all the ingredients together in a bowl

#### Onion ring method

Peel and slice the onions

Soak in cold water for 30 mins to one hour then drain

#### Batter method

Mix all the dry ingredients together

Whisk in the beer and allow to stand

Toss the onion rings through the batter

Heat the oil and add the onion rings

Fry until golden

Drain and reserve

#### To assemble

Grill the bacon on the BBQ or in a pan

Shred the lettuce

Butter the buns and toast on a griddle

Put the burger together to your preference adding the pickles, comeback sauce, as little or as much mustard and ketchup as you desire

Serve with the onion rings on the side