



OK this is our own invention and not (yet) traditional, give it time to catch on! We had some Laverbread Mayonnaise left over from a previous recipe, which was the inspiration behind this creation.

Ingredients for the Laverbread Mayonnaise:-

2 Tbsp of Laverbread
3 Tbsp of Mayonnaise
The Juice of ½ a Lemon
Freshly ground Black Pepper

Ingredients for the Burger:-

400 g of Lamb Mince (Low cost frozen Mince is fine)
1 Tsp of Garlic Powder
Salt & Pepper to season
Oil to fry

Burger fillings:-

Cos Lettuce
Red Onions
Smoked Streaky Bacon
Cheese

Method:-

- (1) Mix the ingredients for the Laverbread Mayonnaise and set aside.
- (2) Combine the Burger ingredients and form into two thick Burgers by hand.
- (3) Over a low heat slowly fry the Burgers turning so they cook through slowly.
- (4) Slice the Buns (Gluten free for us) and toast the inner surfaces.
- (5) Grill the Bacon until crispy.
- (6) When the Burgers are cooked through lay the Cheese over the top and grill until it melts.
- (7) Spread the Laverbread Mayonnaise over the grill surfaces of the Buns.
- (8) Add shredded Lettuce and finely sliced Red Onion to both top and bottom Buns.
- (9) Over the bottom Bun add the Burger.
- (10) Add the Crispy Bacon and then the lid.

A real treat for a Saturday evening meal.....