



SMASBURGERS

INGREDIENTS:

500 g Sokolów minced beef
2 hamburger buns
2 slices Cheddar cheese
few slices tomato
1/2 iceberg lettuce

SAUCE:

1/2 cup mayonnaise
1 tablespoon mustard
1 tablespoon grated onion
2 tablespoons ketchup
1 teaspoon Worcestershire sauce

PREPARATION:

1. Form meat into 4 balls.
2. Prepare the sauce: mix finely grated onion with mayonnaise, mustard, ketchup, and Worcestershire sauce.
3. Spread oil on the barbecue plate. Put meat balls on the plate and flatten them using a spatula or burger press. Grill until done to taste. Cut buns in half, then put on a hot rack to brown them.
4. Put cheese on two burgers, cover with the remaining two burgers and grill until the cheese melts.
5. Spread the sauce on the bread. Chop the salad and put it on the lower buns. Add tomato slices, meat, and a bit of the sauce. Cover with a crunchy bread.