



## POLISH BURGER

### INGREDIENTS:

beetroots  
1 apple  
onion  
burger buns  
Sokolow minced beef  
iceberg lettuce  
200 g Sokolow black pudding with bacon  
oil  
handful raspberries  
cider

### SAUCE:

200 g mayonnaise  
50 g grated horseradish  
dill

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### PREPARATION:

1. Grill the beets.
2. Form cutlets from the meat and set aside. Cut the onion and the apple into thick slices.
3. Fry some of the onions in oil in a saucepan, add the chopped black pudding and, after a short while, the raspberries. Pour cider over the whole and boil.
4. Mix the ingredients for the mayonnaise sauce.
5. Coat the burgers, apple, and onion slices with oil and place them on the grill. Brown the buns.
6. Spread the bread with the prepared sauce, arrange the iceberg lettuce, beetroot slices, meat, apple slices, black pudding sauce, and onion rings. Cover with a crunchy bun

### TIP:

As you shape the burgers, always make a slight indentation in the middle. This will cause the burger at the end of grilling not to look like a minced cutlet, but to have the shape of a nice disc, and in addition we can observe this indentation during grilling - if plasma appears in it, this is a signal that we can take the burger off the grill.