

PRIME BEEF BURGER

INGREDIENTS:

1 packaging Uczta Qulinarna Prima Beef Burger
4 buns
2 tomatoes
1 red onion
3-4 pickled cucumbers
1/2 iceberg lettuce
50 ml clarified butter or vegetable oil
salt, pepper
mustard
mayonnaise
ketchup

PREPARATION:

1. Slice tomatoes, cut onion into rings, and pickled cucumbers into strips. Break lettuce leaves into smaller fragments. Grease the grill pan thoroughly with fat, e.g. clarified butter or vegetable oil and heat it up. Place chops on a grill pan and fry them for a few minutes on each side. The fried surface has to have clear grate marks visible. Remove chops and use the remaining fat to heat the buns until brownish.
2. Smear the buns with mayonnaise (you can also use garlic sauce), then with mustard and a little bit of ketchup. Lay a portion of lettuce and tomato. Sprinkle everything with salt and pepper. Finally add the pickles. Put hot chop on vegetables and cover with the top bun. Press gently. Serve individually or with French fries.