

Grilled Korean Beef Burger with Teriyaki BBQ Sauce Korean Style

Total time **30 mins** 20 mins preparation time 10 mins cooking time

INGREDIENTS

4 portion(s)

440 g	Beef mince
0.5	Onion, grated and squeezed out in a clean tea towel
2	Cloves garlic, grated
4 slices	American cheese
4	Burger buns, split and toasted
1	Head gem lettuce
3 tbsp	<u>Kikkoman Teriyaki BBQ Sauce Korean Style</u>

PREPARATION

Step 1

440 g Beef mince - **0.5** Onion, grated and squeezed out in a clean tea towel - **2** Cloves garlic, grated - **3 tbsp** Kikkoman Teriyaki BBQ Sauce Korean Style

Mix beef, onion and garlic with 3 Tbsp Teriyaki BBQ Sauce Korean Style.

Step 2

Form into 4 x 110g patties.

Step 3

Light the BBQ/preheat a pan.

Step 4

Once hot, cook the patties for 3-5minutes per side, brushing with Teriyaki BBQ Sauce Korean Style, flipping halfway through.

Toast the burger buns until lightly golden to add a touch of colour.

Step 5

4 slices American cheese
When nearly cooked, add the cheese slices to melt.

Step 6

4 Burger buns, split and toasted - **1** Head gem lettuce
Onto the bottom bun, add lettuce, the burger and top with a final drizzle of sauce, then finish with the bun lid. Serve immediately