

Brad's Hamburger Patties

⌘ Need to feed a few people? ⌘

Ingredients:

- 500g mince meat
- One Diced Onion
- French Onion Soup Mix
- One egg
- Milk (approx. 3/4 cup)
- Seasoning (Steak, BBQ, or All Purpose)

Method:

- Combine Mince, onion, French onion soup mix, a seasoning of your choice, the egg, and enough milk so it's thick but still easy to stir the entire mix
- If possible, leave in fridge overnight
- Cook on BBQ in patty form at 200 deg C

Previous recipes: Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce. If you've missed any, let me know and I can get you a new copy.

Thinking real estate, buying or selling. Call me anytime.

Brad Shipway
0409 652 271
07 3862 8666
brad.shipway@harcourts.com.au
www.pinnacle.harcourts.com.au

