



UCCOOK

Waterford's Beef & Bacon Jam Burger

with chips & sliced gherkins

Local is lekker, and this homegrown burger will prove how true (and tasty!) this statement really is. A soft burger bun is stacked with a cheesy, juicy beef patty, fresh greens, sliced gherkins, Dijon mayo, crispy onions and... wait for it... homemade bacon jam! Sided with a pile of crispy, skinny potato chips. It's a bun in a million, Chef!

Hands-on Time: 40 minutes

Overall Time: 45 minutes

Serves: 1 Person

Chef: Waterford Estate

 Fan Faves

 Waterford Estate | Range Cabernet Sauvignon 2016

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Ingredients & Prep

200g	Potato <i>peeled (optional) & cut into skinny, 5mm thick chips</i>
2 strips	Streaky Pork Bacon
1	Onion <i>peeled & finely sliced</i>
15ml	Honey
35ml	Dijon Mayo <i>(30ml That Mayo (Original) & 5ml Dijon Mustard)</i>
1	Burger Bun <i>halved</i>
1	Free-range Beef Patty
30g	Grated Mozzarella & Cheddar Cheese
20g	Green Leaves <i> rinsed & roughly shredded</i>
25g	Gherkins <i>drained & thinly sliced</i>
10ml	Crispy Onions

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter (optional)

1. CRISPY FRIES Preheat the oven to 200°C. Generously cover the base of a roasting tray in oil. Add the potato chips, season well, and toss until coated. Spread out in a single layer and roast in the hot oven for 30-35 minutes until cooked through and crispy. At the halfway mark, gently shift the chips and drain any excess oil — lose it or reuse it! Return to the oven for the remaining roasting time.

2. START THE MUSIC When the chips reach the halfway mark, place a pan (that has a lid) over a medium heat. When hot, fry the bacon for 2 minutes per side until cooked but not too crispy. Remove on completion and set aside to drain on paper towel, keeping the pan of oil on the heat. Add a knob of butter (optional) and fry the sliced onion for 7-8 minutes, shifting occasionally.

3. NOW WE'RE JAMMING When the onion is soft and caramelised, reduce the heat to low. Roughly chop the bacon and add to the pan. Stir in the honey and 30ml of water. Cook for 3-4 minutes, stirring regularly, until sticky and reduced by a ¼. Transfer to a small bowl, cover to keep warm, and set aside for serving.

4. CREAMY & CHEESY Season the Dijon mayo to taste and set aside for serving. Butter the halved burger bun or drizzle with oil.

5. WONDROUS PATTY Wipe down the pan and return it to a medium-high heat with a drizzle of oil. When hot, fry the patty for 2-3 minutes per side until browned and cooked through. (This time frame will yield a medium-rare result.) Top the patty with the grated cheese and pop on a lid. Remove the pan from the heat and set aside for 2-3 minutes to allow the cheese to melt. Place the bun halves in the oven for 2 minutes until the bread is warmed through.

6. LOAD UP! Dollop the bacon jam on the bottom bun half and top with the cheesy patty. Layer with the shredded green leaves and sliced gherkins. Smear with some mayo, cover in crispy onions, and close up with the other half of the bun. Pile the chips on the side with the remaining mayo for dipping. Scrumptious!



Chef's Tip

If you have an air fryer, coat the potato chips with some oil and pop in the air fryer for 20-25 minutes until crispy.

Nutritional Information

Per 100g

Energy	760kJ
Energy	182kcal
Protein	7.8g
Carbs	18g
of which sugars	4.3g
Fibre	1.5g
Fat	8.5g
of which saturated	3.3g
Sodium	173mg

Allergens

Egg, Gluten, Dairy, Allium, Sesame, Wheat, Sulphites

Cook
within 3
Days