



# UCOOK

## Wagyu Beef & Bacon Jam Burger

with chips & sliced gherkins

You've always liked a good burger but take that culinary relationship to the next level when you fall in love with this recipe, Chef! 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.

---

**Hands-on Time:** 40 minutes

**Overall Time:** 45 minutes

---

**Serves:** 1 Person

---

**Chef:** Megan Bure

---

Adventurous Foodie

---

Waterford Estate | Waterford Cabernet Sauvignon

---

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

## Ingredients & Prep

200g	Potato <i>rinse, peel (optional) &amp; cut into skinny, 5mm thick chips</i>
2 strips	Streaky Pork Bacon
1	Onion <i>peel &amp; finely slice</i>
15ml	Honey
30ml	Dijon Mayo <i>(25ml Mayo &amp; 5ml Dijon Mustard)</i>
1	Pink Burger Bun <i>cut in half</i>
1	Wagyu Beef Patty
30g	Grated Mozzarella & Cheddar Cheese
20g	Green Leaves <i>rinse &amp; roughly shred</i>
25g	Gherkins <i>drain &amp; thinly slice</i>
10ml	Crispy Onion Bits

## 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, and toss until coated. Spread out in a single layer and roast in the hot oven until cooked through and crispy, 30-35 minutes. At the halfway mark, gently shift the chips and drain any excess oil. Return to the oven for the remaining roasting time.

**2. START THE MUSIC** When the chips reach the halfway mark, place a pan (with a lid) over medium heat. When hot, fry the bacon strips until browned and crispy, 1-2 minutes per side. Remove from the pan and drain on paper towel, keeping the pan of oil on the heat. Add a knob of butter (optional) and fry the sliced onion until golden, 7-8 minutes (shifting occasionally).

**3. NOW WE JAMMIN'** 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 until sticky and reduced by a ¼, 3-4 minutes (stirring regularly). Transfer to a small bowl, cover, and set aside.

**4. CREAMY & CHEESY** Season the dijon mayo and set aside. Butter (optional) the halved burger bun or drizzle with oil.

**5. WONDROUS PATTY** Return the pan, wiped down, to medium-high heat with a drizzle of oil. When hot, fry the patty until browned and cooked to your preference, 3-4 minutes per side. Top the patty with the grated cheese and cover. Remove the pan from the heat and set aside until the cheese is melted, 2-3 minutes. Place the bun halves in the oven until the bread is warmed through, 2 minutes.

**6. LOAD UP!** Dollop the bacon jam on the bottom bun half and top with the cheesy patty. Layer with the shredded leaves and the sliced gherkins. Smear with ½ the 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 dunking. Scrumptious!



## Chef's Tip

Air fryer method: Coat the potato chips in oil and season. Air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

## Nutritional Information

Per 100g

Energy	798kj
Energy	191kcal
Protein	7.6g
Carbs	16g
of which sugars	4.4g
Fibre	1.3g
Fat	10.9g
of which saturated	3.7g
Sodium	194mg

## Allergens

Cow's Milk, Gluten, Allium, Sesame, Wheat, Sulphites

Eat  
Within  
3 Days