



# UCOOK

## Juicy 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!

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**Hands-on Time:** 40 minutes

**Overall Time:** 45 minutes

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**Serves:** 1 Person

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**Chef:** Megan Bure

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Fan Faves

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Bertha Wines | Bertha Shiraz 2021

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## 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
35ml	Dijon Mayo <i>(30ml Mayo &amp; 5ml Dijon Mustard)</i>
1	Burger Bun <i>halve</i>
1	Free-range Beef Burger Patty
30g	Grated Mozzarella & Cheddar Cheese
20g	Green Leaves <i>rinse</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 – 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 (with a lid) over medium heat. When hot, fry the bacon until cooked but not too crispy, 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 caramelised, 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. PREP STEP** Season the dijon mayo and set aside for serving. Butter 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 through, 2-3 minutes per side (for medium-rare!) Top the patty with the grated cheese and pop on the lid. 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 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 rinsed green 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 dipping. 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	717kJ
Energy	172kcal
Protein	7.1g
Carbs	16g
of which sugars	4.6g
Fibre	1.4g
Fat	8.7g
of which saturated	2.7g
Sodium	147mg

## Allergens

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

Eat  
Within  
3 Days