



Pork and Bramley Burgers

Preparation time: 5 minutes

Cooking time: 10-15 minutes

Serves: 10

Ingredients

550g / 20oz Bramley apples, peeled, cored and shredded
1¼kg / 2½lb lean pork mince
150g / 5oz sage and onion stuffing mix (dry)
25ml / 1froz vegetable oil
Accompany with burger buns, salad and relish, potato wedges

1. Place the Bramley apples, pork mince and stuffing mix in a large bowl. Season with salt and pepper and mix well.
2. Form the mixture into a long sausage shape and divide equally into ten portions. Mould into burgers. Place on a lined tray and allow to rest for 1-2 hours in a refrigerator.
3. Cook the burgers either by grilling, frying in the oven.
4. Serve in burger buns with salad and relish.

