

# Garth McColgan Recipe

Serves  
**3**  
big  
burgers

Prep  
Time

**15**  
mins

Cook  
Time

**20**  
mins

**No 1  
DAD**  
FATHER'S DAY  
JUNE 20TH

## Perfect dinner for Father's Day



Perfect with...



Premium Cola



*Garth McColgan*

## Angus Burger with Smoked Bacon and Tipperary Blue Cheese

### Ingredients

- |   |  |
|---|--|
| 1 pack Specially Selected Irish Angus Steak Mince, divided into three | Giant Soft White Baps, toasted                   |
| 90g Specially Selected Tipperary Blue Cheese, 3 x 30g pieces          | Sea Salt   |
| Specially Selected Tomato Irish Country Relish                        | 1 Iceberg Lettuce                                |
| Irish Mayonnaise  | 1 Tomato, cut into thin slices                   |
|   | 1 pack Specially Selected Chunky Thick Cut Chips |
|   | 1 pack Brannan's Smoked Back Bacon               |

### Method

1. Divide the minced beef into three. Take one ball of mince and divide into two even pieces. Flatten each piece to make two thin burgers. Place the cheese on top of one piece and top with the second thin burger. Gather in to a ball in your hands and roll it to make a ball shape so the cheese is enclosed. Leave it in ball form before cooking. Repeat this process for the other two burgers.
2. Place oven fries on an oven tray and cook per packet instruction. Grill the bacon. Keep warm.
3. On a hot pan with a little oil add the ball of mince, and with an egg slice, push the ball flat onto the pan to give the burger shape. Season with salt and leave for 4-5 minutes then turn and repeat the process.
4. Prepare tomato, lettuce and toast the bap.
5. Dress the toasted bap with mayo and country relish.
6. Put the lettuce on the bottom side of the bap, and then add the burger, top with sliced tomato and smoked bacon and finish with the top of the bap.
7. Devour with heaps of chips. Everyone loves burgers!

### Cooking Tip

Blue cheese may be substituted for a smoked cheddar cheese as an alternative. It goes very well with the smoked bacon.



Specially Selected Tipperary Blue Cheese

Specially Selected Irish Angus Steak Mince

Bramwells Irish Mayonnaise

Specially Selected Tomato Irish Country Relish

Iceberg Lettuce

Giant Soft White Baps

Tomatoes

Specially Selected Chunky Thick Cut Chips

Sea Salt

Smoked Back Bacon