



**Ummm ? Don?t ask! Actually there is a strange login behind these rather excessive burgers and no we didn?t eat them all in one sitting. We?ll be snacking all day I?m guessing?.**

We don?t throw anything away unless it?s totally dead. But this means that the freezer slowly gets clogged up with bits and bobs we?ve saved. So in the hope of clearing a bit of space we went rummaging / freezer mining. Here?s the list of (Uninspiring) ingredients we extracted?

### **Freezer Finds:-**

- 1 pack of pre-made Gluten free buns.
- ½ a pie worth of Pork Pie filling with Beetroot juice.
- A forgotten box of Potato Waffles.
- A pack of Polish Smoked Ham.

Not a very promising collection of ingredients. But there was the foundation of The Brunch Burger lurking in there somewhere?.

So with the addition of a bit of fresh minced Beef, fresh Salad, some grated Cheese, a couple of fried Eggs, a bit of left over Chilli sauce, some hand cut chips and a few home made Onion ring - we set to work.

### **The assembly! (This is hardly a recipe, as you would know it!)**

- (1) Sue made some Thousand Island sauce.
- (2) I coated and pre-fried the Onion Rings.
- (3) Sue hand pressed both the Pork and Beef burgers and put them in the fridge to rest.
- (4) I Cut and pre-fried the Chips.

- (5) Sue fried the burgers and put them under in the oven with the grated Cheese over the top to melt.
- (6) Sue cut the Ham very thin then grilled it.
- (7) Assembly commenced!
- (8) Sue grilled the buns.
- (9) She spread the Thousand Island sauce over the bottom half bun.
- (10) Added Salad and sliced Tomatoes.
- (11) Next came the fried Waffle with heated Chilli sauce.
- (12) The burgers with melted Cheese were added next.
- (13) Pop the fried Egg and top bun on and secure everything with a skewer.
- (14) Add the Onion rings on top and server with chips and home made Coleslaw.

**Sorry this reads more like a Haynes manual for a 1960s Mini. But nobody in their right mind is likely to follow this as a recipe really!**