

# Homemade Burger and Oven Baked Chips



## Ingredients for Burger:

250g Minced Meat: Beef, Lamb, Chicken, Turkey, Pork  
20g Onion: Finely Diced  
15g Breadcrumbs  
1 Teaspoon Dried Mixed Herbs  
Any additional ingredients to flavour your burger  
Burger Bun

## Ingredients for Chips:

30g Vegetable Oil  
1 or 2 Large Potatoes

## Additional Ingredients:

Lettuce  
Cucumber  
Tomatoes  
Slice of Cheese

## Method:

1. Preheat the oven to 200°C or Gas Mark 6.
2. Weigh and measure all ingredients accurately.
3. Half fill a small saucepan with cold water and place on the back of the hob, bring the water to the boil.
4. Place the oil on a baking tray and place in the oven to heat up ready for adding the chips.
5. Remove the skins from the potato/potatoes.
6. Cut that potato in half, length ways. Cut each half into chips.
7. Bring the saucepan of water to the front of the hob, carefully add the chips. Return to the heat and parboil for 5 to 8 minutes.
8. Pre-heat the grill or George Forman.
9. Peel and roughly chop any vegetables.
10. Using a colander drain the water away from the chips, ensure as much water as possible is removed.
11. Using oven gloves, remove the baking tray with the oil from the oven. Place on the top of the hob. Carefully transfer the chips to the baking tray. Return to the oven and cook for 35 to 50 minutes, this will depend on the size. Half way through the cooking process turn the chips.
12. In a food processor, combine the minced meat and onion. Whiz for 20-30 seconds so it is coarsely chopped and not too smooth.
13. Tip the mixture into a large bowl and add the breadcrumbs and any additional ingredients. Mix well.
14. Shape the mixture into 4 balls with your hands and roll on a floured surface or press with your hand into a burger shape. Alternatively use the burger press to mould the burger shapes.
15. Prepare any filling ingredients such as lettuce, tomatoes or cheese.
16. Cut the burger bun in half ready to add the burger once cooked.
17. Transfer the burgers into the grill or George Forman machine and cook thoroughly.
18. Use a food probe to ensure the burger has a core temperature of 75°C.
19. Add the cooked burger to a burger bun and add any additional ingredients.
20. Remove the chips from the oven using oven gloves.
21. Present the burger and chips together.

**Please bring a container  
to take your burger and  
chips home in.**