



**Relish**  
THE BAROSSA

## *Cheeseburger* WITH COFFEE CHILLI RUB

### *Ingredients*

250g Pork Mince  
250g Beef Mince  
2 Tbsp Relish The Barossa—Coffee Chilli Rub  
1 Large Free Range Egg  
1 Small Onion very finely diced  
1 Tbsp Extra Virgin Olive Oil  
6 Burger Buns sliced  
6 Cheddar Cheese slices  
6 Small Lettuce leaves  
500g Oven Fries  
Relish The Barossa—Classic Tomato Sauce

### *Method*

Prepare oven fries per manufacturers instructions.

In a small bowl mix the egg and Coffee Chilli rub until well blended.

In a large bowl add the egg mix to the mince and onion and thoroughly mix through by hand. Separate into 6 equal portions and roll into balls.

To a hot frypan add the burger balls and press into flat.

When cooked to taste turn off heat, top with a slice of cheese and cover to rest.

To the bun add sauce, burger, tomato and lettuce.

Serve with oven cooked fries.

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**SERVES 6**