Easy Beef Burgers with Cheese Sauce
RECIPE

Easy Beef Burgers with Cheese Sauce

Cooking time	20 mins
Preparation time	15 mins
Serves	4

No takeaway can match juicy home-made burgers with an easy, cheesy sauce. The tastiest beef patties don’t need anything but good seasoning, so we’ve added Royco® Savoury Mince Dry Cook-In Sauce for delicious extra depth of flavour. Perfect for midweek fam

Ingredients

- 500g beef mince
- 1 x 37g Royco® Savoury Mince Dry Cook-In Sauce
- salt and freshly ground black pepper
- 30ml (2 Tbsp) oil
- 1 x 37g sachet Royco® Four Cheese Flavour Sauce
- 250ml (1 cup) milk
- 180ml (¾ cup) grated cheddar
- 10ml (2 tsp) hot or mild mustard, to taste
- 4 burger buns
- fresh rocket leaves
- barbecue sauce, to serve
- battered onion rings, to serve (optional)

Vegetarian

Big field mushrooms or slabs of halloumi cheese are a good replacement for beef patties. Lightly dust them with Royco® Savoury Mince Dry Cook-In Sauce before you fry them in hot oil.

Family Friendly

Leave the mustard out of the cheese sauce if your kids prefer a plainer taste.

Cook’s tips:

To cook the patties in an air-fryer, preheat it to 190 °C. Add the patties in a single layer, and cook for 6-9 minutes, or until done to your liking. Flip the patties halfway through the

cooking time.

For juicier burger patties, use ordinary mince with some fat content, not lean beef mince.

Method

1. Tip the mince into a bowl. Add the contents of the sachet of Royco® Savoury Mince Dry Cook-In Sauce, season to taste with salt and black pepper, and mix very well (hands work best!).
2. Divide the mixture into four and shape into neat patties.
3. Heat the oil in a frying pan or griddle pan and cook the patties over a high heat for 4–5 minutes on each side, or until done to your liking. You can also braai the patties, or air-fry them (see Cook’s notes, below).
4. In the meantime, cut the burger buns in half and lightly toast them, cut side down, in a dry frying pan. If you’re adding battered onion rings, cook them now according to the instructions on the packet and keep hot.
5. Remove the patties from the pan, place on a warm plate and cover loosely with foil to rest for a few minutes while you make the sauce.
6. Empty the contents of the sachet of Royco® Four Cheese Flavour Sauce into a measuring jug. Heat the milk on the stove (or in the microwave). When it’s just below boiling point, pour it into the jug up to the 250ml mark, whisking continuously with a fork. Stir for 1 more minute, or until the sauce is thick and creamy.
7. Immediately add the grated cheese and mustard, and continue mixing until all the cheese has melted.
8. Arrange some fresh rocket on the burger buns and top with cooked onion rings. Place the patties on top, then pour the hot cheese sauce over them.
9. Serve immediately with barbecue sauce or condiments of your choice.

Recipe Tags

Beef, Dry Sauce, Dry Cook In Sauce

Related Recipes



Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins

Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins



Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

Bolognaise

Cooking time

30 mins

Preparation time

10 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins



Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins



Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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