

INGREDIENTS

1 pack Garden Gourmet Sensational BBQ Burger

1 large tomato

1 head of baby romaine lettuce

1 red onion

2 slices (vegan) cheddar cheese

approx. 150g coleslaw (ready-made or homemade, see recipe)

2 brioche hamburger buns

2 tbsp (vegan) mayonnaise

2 tbsp hamburger sauce (ready-made or homemade, see recipe)

50g pickle slices

olive oil (for frying)

CULINARY TIP

The perfect side dish

You can pair this burger with crispy fried onion rings, made in beer batter for even more deliciousness!



No need to wait on the 4th of July to eat an American Burger. With the Sensational BBQ Burger of Garden Gourmet find all the smokiness of onions and bell pepper in a vegan patty

PREPARATION

1. Prepare the coleslaw and sauce

Prepare the coleslaw (see step 8) and hamburger sauce (see step 11) or make them yourself. Peel and slice the onion and slice the tomato.

2. Cook the onions

Fry the onions for about 10 minutes in some oil over medium heat until they caramelize slightly. Season with some salt and pepper.

3. Toast the bread

Halve the hamburger brioche buns and roast the cut sides until brown in a hot pan.

4. Grill the Garden Gourmet Sensational BBQ Burger

Bake or grill the Sensational BBQ Burger according to the instructions on the package and let the cheese melt on top.

5. Assemble the burger

Build the burgers: spread the bottoms of the buns with mayonnaise and top with lettuce leaves then top with coleslaw (serve the rest separately).

Place tomato slices and the fried burgers on top. Arrange the slices of pickle and fried onion on top and spoon over hamburger sauce.

6. Final touch before serving

Place the burger bun hat on it, press it down a bit and serve immediately.

7.

Beat them off, dip them 1 by 1 in the batter and fry them in 180°C deep-frying oil until golden brown. Spoon them onto kitchen paper and immediately sprinkle with some salt.

8. Cut the vegetables for the coleslaw

Cut 200 g white cabbage into thin strips, cut or grate 1 carrot or use ready cut carrot and cabbage and chop a small red onion.

9. Make the sauce

Mix 3 tbsp mayonnaise with 2 tsp mustard, 1 tbsp white wine vinegar, a little sugar and the juice of half a lemon.

10. Mix together

Mix through the cabbage/carrot mixture and add salt and pepper to taste.

11. Hamburger sauce

Mix 5 tbsp mayonnaise with 2 tbsp tomato ketchup, 1 tsp tomato puree, 2 tsp mustard, 2 small finely chopped gherkins and a finely chopped shallot. Add some lemon juice and a pinch of (cayenne) pepper to taste.

12.

Mix 150 g flour with approx. 250 ml beer and 1 small egg.

13.

Cut a large white onion into 1/2 cm thick rings. Place the onion rings on a plate and sprinkle with flour.

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