

BBQ Cheeseburger with Coleslaw

40–50 Min

Preparation

1. Thinly slice the white cabbage and season with salt. Set aside for at least 10 minutes.
2. Mix the ground beef with the Kotányi Grill Barbecue mix and shape into 150-g patties.
3. To make the coleslaw: Peel and thinly slice the carrots. Mix the mayonnaise, sugar, apple cider vinegar and a good pinch of Kotányi Pepper together to make a dressing.
4. Firmly squeeze out the white cabbage, mix with the carrots and the dressing and allow to infuse.
5. Slice the tomatoes. Wash the lettuce leaves. Cut the onion into rings and slice the pickles.
6. Grill the burger patties for around 3–5 minutes on each side, depending on how you like them cooked. Turn the patties frequently. Grill the bacon. At the end of the grilling time, place a slice of cheddar on the burger patties and allow to melt slightly.
7. Cut open the burger buns and briefly grill on the inside. Coat the base with BBQ sauce. To make each burger, add a lettuce leaf, burger patty, slices of tomato, onion rings, pickles and bacon. Put the top of the bun on the burger. Dish the finished burger up with the coleslaw and serve.

Ingredients 4 Portions

= Kotányi Produkte

600 g	Beef, ground
3 tsp.	Grill Barbecue Spice Mix
2 piece	Tomatoes, on the vine
4 piece	Lettuce leaves
1 piece	Red onion
4 piece	Pickles
4 piece	Bacon
4 piece	Burger buns
50 ml	BBQ sauce

For the coleslaw

500 g	White cabbage
3 piece	Carrots
50 g	Mayonnaise
1 tsp.	Sugar
3 tbsp.	Apple vinegar
	Sea Salt, Coarse
	Pepper Black, Ground