



RECIPE CARD  
MEAT ON | THE FOOD DESIGN STUDIO

JAMES ST, BURLEIGH | GRICE AVENUE, PARADISE POINT  
WWW.MEATON.COM.AU

## MOJS: Death By Burgers

SERVES: 4

### Burger Patty Ingredients:

500g MOJS 5 Star Beef Mince

1 tablespoon Worcestershire Sauce

2 eggs, lightly whisked

Handful chopped parsley

½ cup - ¾ cup panko crumbs or breadcrumbs of your choice

Sea salt and cracked black pepper

### To Serve:

4 charcoal burger buns or buns of your choice (we used sourdough charcoal buns courtesy of Burleigh Baker!)

4 slices of American or cheddar cheese

4 tablespoons Newman's Dijon Mustard

Lettuce of your choice

Sliced tomato

Sliced onion rings

4 tablespoons of sweet chilli sauce or tomato sauce



Recipes: The Food Design Studio  
Butcher: Meat On (James St / Grice Ave)  
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**Method:**

Preheat a BBQ on a high temperature.

In a medium sized bowl combine the burger patty ingredients. Use your hands to blend this mixture well. Separate the mixture into 4 even sized balls and roll between your hands into a thick style beef patty. Set aside and repeat this process until all of the mince has been rolled into patties.

Place the beef patties on the BBQ and close the lid. Allow the patty to sizzle away for around 5 minutes before turning. Once you have turned the patty add the cheese slices. Allow to cook for another 5-8 minutes or until they are cooked to your liking.

To assemble your burger, layer with our favourite Newman's Dijon Mustard, lettuce, beef patty, tomato slices, onion rings and sweet chilli sauce.