

## Beef burgers with pickled onions and whisky BBQ sauce



### Preparation

1. Initially, prepare the pickled onions: mix the boiling water with vinegar, salt and sugar, and pour everything over the thinly sliced onion rings, then stir and leave to marinate at room temperature for about an hour.
2. For the whisky BBQ sauce: mix all the ingredients and cook over a medium heat until the sauce is homogeneous and slightly thickened. Season with salt and pepper.
3. Fry the burgers on both sides in a well-heated pan with a little oil. When cooking, sprinkle both sides with salt and pepper.
4. Cut the rolls horizontally in half and fry the inner sides of the rolls in a preheated pan with a piece of melted butter. Put a handful of rocket and meat on the bottom half of the roll, and pour a little of the prepared sauce on top, then top with the tomato slices (the tomatoes should be slightly salted) and the pickled onion rings, and cover everything with the upper half of the roll.
5. Serve the burgers with French fries and more BBQ sauce.

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### INGREDIENTS

400 g.	KITCHEN me frozen aged minced beef hamburgers
2	Hamburger buns
1	Tomato
A handful	Rocket or other salad greens
According to taste	Salt
According to taste	Pepper
	For the pickled onions:
1	Onion (large)
1 tbsp	Sugar
1 + ½ tsp	Salt
125 ml	Apple vinegar
250 ml	Boiling water
	For the whisky BBQ sauce:
4 tbsp	Tomato sauce
1 tbsp	Apple cider vinegar
1 tbsp	Brown sugar
1 tbsp	Water
1/2 tsp	Smoked powdered paprika
According to taste	Salt
According to taste	Pepper