

Spicy homemade burgers

Ingredients

- 1 lb ground pork (or turkey or lamb)
- 1 finely minced large onion
- 1/4 tsp cayenne pepper
- 1/4 tsp salt
- 1/2 tsp fine ground black pepper
- 1/2 tsp ground ginger
- 1/2 tsp nutmeg
- 1/2 tsp cumin
- 1/2 tsp oregano
- 1 tsp turmeric
- 1 tsp thyme
- 1 tsp basil
- A pinch chili powder
- 1 beaten egg



A quick and easy burger recipe everyone will like



Method

1. Mix all the ingredients together and put in the fridge for 1/2 hour to let the flavours come together.
2. Now remove from fridge and form into 'burger shapes'
3. Grill until nicely browned and cooked on the inside



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