**Cheeseburger & chips**



**Ingredients for 5(ish..)**

* 750g lean beef mince
* 1 medium onion, finely chopped
* 70g breadcrumb
* 100g mature cheddar, grated
* 1 tbsp Worcestershire sauce (optional)
* 1 egg, lightly beaten with a fork
* 1 tsp mild chilli powder &/or Tabasco (optional)
* 1-1.5kg potatoes ('frites' bags NOT 'potage', 'raclette' etc..)
* 1.5 tbsp plain flour
* 3-4 tbsp olive or sunflower oil
* Pack of 6 burger buns
* Pack of cheese slices
* Lettuce, sliced red onion, tomatoes, gherkins, sauces or relishes of your choice

**Method**

* Heat oven to 200C/180C fan.
* Peel potatoes and cut lengthways into long, thick chips
* Bring large saucepan of water to the boil
* Add the chips, bring the water back to the boil for 3-5 mins.
* After 3-5 mins, drain the potatoes well, tip onto large kitchen-paper covered trays.
* Scatter with the flour and some seasoning and gently toss to coat.
* In a baking tray, toss the chips in a little oil and seasoning
* Roast for 35-40 mins tossing occasionally until crisp and golden.
* Chop onion finely, whizz up bread into breadcrumbs, grate cheese, whip up egg
* Tip the mince into a large bowl with the onion, breadcrumbs, cheese, Worcestershire sauce, egg, chilli powder, salt & pepper.
* Mix together well with your hands, then divide the mixture into 5 (or 4....or 6!)
* Shape into burgers

 (Optional - place a small amount of grated cheese in centre BUT seal well)

* Heat a griddle pan, grill or barbecue until hot
* Cook the burgers for about 6-7 mins on each side, or until cooked to your liking.
* Rinse, spin. chop salad, tomatoes, gherkins etc...
* Cut open your burger buns and grill open side for 30 secs or so at top of oven
* Add cheese slices to toasted side and put back under the grill for 10 secs or so..
* Take out chips from oven and add a generous amount of salt..
* Sandwich the burgers in toasted cheese buns
* Add salad and sauces, then serve with the chips.