

Pork & Apple Burgers

Serves

4

Prep Time

10 mins

Cooking Time

15 - 20 mins



Ingredients

- 450g Specially Selected Pork mince
- 1 cooking apple, peeled, cored and grated
- 3 spring onions, chopped
- Rind of 1 lemon
- 1-2 small eating apples (optional)
- Freshly ground black pepper

Cooking Method

- Mix together the pork, grated apple, onions and lemon rind. Season with black pepper and form into 4 large or 8 small burgers.
- Cook under a preheated grill set to medium for 5-7 minutes on each side or until firm to press and cooked through.
- Arrange cooked burgers on split rolls and top with the slices of eating apples.



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