



Hamburgers (Makes 6)

1 pound of minced beef
1 large onion
Salt & pepper to taste
Beef dripping for frying

Grater half of the onion into a bowl, then add the minced beef, and the seasoning.

Mix well, then divide into six equal portions.
Flatten each portion by hand into a round about three and a half inches across

Fry 3 at a time in a frying pan containing a little dripping for the first batch. The second batch will have sufficient fat in the pan to cook them. Turn the hamburgers over, when the first side is cooked, and cook the reverse side. **DO NOT OVERCOOK.**

Place in a dish and warm up in the microwave oven when ready to eat.

Dice the remaining half of the onion and fry this in the juices left in the frying pan until it is soft. Do not overcook !
Place in the dish with the hamburgers ready to warm up in the microwave
When ready, re-heat for 2 minutes at full power

Serve in buns with Salad and selected sauces as preferred accompanied by chips



This recipe has been brought to you by The Cream Of Tartar Company Limited

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