

Burger Patties

Ingredients (for 4 People / 8 patties)

250 g Mincemeat
5 Desert Spoons of Breadcrumbs (old bread whizzed up into breadcrumbs)
0,5 Onion, finely chopped
2-3 Desert Spoons of fresh Parsley, finely chopped
75 g Feta cheese, crumbled up, or any other grated cheese you fancy
1 Teaspoon Dried Thyme
0,75 Teaspoon Kates Mexican Spice Mix
1 heaped Teaspoon Paprika Spice
3 Desertspoons Tomato Ketchup
1 Egg, size L
1 Teaspoon Salt (0,5 Teaspoon if you use Feta cheese)
0,5 Teaspoon Pepper
Vegetable oil for frying

Preparation

Mix all ingredients together in a bowl.

Form 8 flat patties and layer into a tupperware which has been lined with cling film. Make sure the patties always have clingfilm inbetween otherwise they will stick together.

Put the tupperware into the fridge until the patties are ready to be fried in the pan. If you want to freeze the patties then now is right time to do this!

Fry the patties on a medium heat for ca. 8 Min until brown. Turn over and fry for ca. 5 Min.

Serve with oven potatoes and salad.

Tip

You can easily make a large batch using 1 KG of mincemeat and freeze the formed patties. When doing this make sure that you put a layer of clingfilm between each layer, otherwise the patties will stick together.

The patties do NOT need to be defrosted before frying. Just fry on a medium heat for a little longer.

Crispy Easy Oven Potatoes

Oven Temp. 200°C fan oven, bake for about 30 minutes

Ingredients (for ca. 4 People)

900 g Potatoes with skin on (scrubbed and sliced into ca. 0,5 cm thick slices)

2 Sprigs of fresh Rosmary, finely chopped

0,5 Teaspoon of Salt

0,5 Teaspoon of Pepper, freshly ground

6 Desert Spoons of Olive oil

and

3 Desert Spoons of Paprika

0,5 Teaspoon of Salt

0,5 Teaspoon of Pepper, freshly ground

6 Desert Spoons of Olive oil

Preparation

Heat oven to 200° C (fan oven)

Put sliced potatoes onto a baking tray lined with greaseproof paper (or a silicon mat if you have one).

Season to your preference, mixing the potatoes and the seasoning well together.

Put the potatoes in the oven for 15 min, then take them out and mix well. Place in the oven again for 10 - 15 min.

If the potatoes aren't crispy yet, then put them under the grill for 3-5 minutes. Watch them carefully, otherwise they will burn!!

Tip: These Crispy Oven Potatoes also taste amazing with a yoghurt herb dip!

Enjoy!