



Gecko Grill Hamburgers



Don't flip, home-made hamburger patties



4 servings



10 minutes

INGREDIENTS

- 500g Mince
- Small onion - chopped finely
- Garlic button - chopped finely
- 1 Egg
- ½ cup of raw Oats
- 45ml Tomato Sauce - All Gold
- 45ml Chutney
- 15ml Worcestershire Sauce
- 20ml Brown Sugar
- Salt & Pepper to taste

NOTES

DON'T flip these hamburger patties. They cook from the bottom and then from the top.

DIRECTIONS

1. Mix all the ingredients in a bowl and leave to stand for 20min.
2. Make your desired size patty. Roll into a ball, then flatten & shape with your hand.
3. Use spray and cook on your plate. Place the patties onto the plate, they can touch each other.
4. On your MOBI with heated coals, cook the patties on the top grid for about 10-15min & then move to the bottom for 7min.
5. Place a slice of cheese on the patty & melt again for a few minutes.
6. When done, place your ingredients on your burger roll and enjoy with your favorite sauce.