

300 Gram Burger Pattie Stacks

There is over 300g of meat pattie in each stack and they can be cut in two and pinned with a bamboo skewer.



Serves 4-6 with sides

Pattie Mix

300g each of lamb and beef mince

2 slices streaky bacon, diced fine (dry cured is the best)

$\frac{1}{2}$ brown or red onion, chopped finely

1 egg, lightly beaten

$\frac{1}{2}$ cup bread crumbs

1 tsp dried parsley

1 tsp dried rosemary

$\frac{1}{2}$ cup grated carrot

Sea salt and freshly ground black pepper to taste

100g (4oz) sharp or taste cheese of choice, finely

2 -3 tbsp olive oil

Sauce

1 400g tin diced tomatoes

1 onion, chopped

2 cloves garlic, chopped

1 cup chicken or vegetable stock

2 tbsp tomato paste

1 tsp each dried rosemary, basil, oregano and thyme
salt and freshly ground black pepper, to taste
2 tbsp oil
1 tsp dried chillies flakes (optional)
150g smoked or tasty cheese, grated

In a large bowl, combine all ingredients except the oil. Using your hands, mix throughout, but gently. I use my thumb when I am mixing as it allows me to push the ingredients into the mix to make sure its all distributed evenly.

Lightly oil the palms of your hands, and shape the mixture into one large ball.

Turn out onto a chopping board and cut and weigh into 4 balls. Two x 200g each and 2 x 100g each. Shape into patties, cover and rest in the fridge for a couple of hours.

In a pot heat the oil on the stove on medium and add the onion. Cook the onion for 5-10 minutes until they are soft. Add the garlic and dried chillies and cook stirring for another 2-3 minutes.

Season with salt and pepper to taste and add the tomato, paste herbs and stock. Increase the heat and bring to a boil. Reduce and simmer for 30 minutes, stirring occasionally. The sauce can be made ahead and stored, sealed in the fridge for a couple of days until needed.

Pre-heat bbq or oven grill to medium-hot and cook the patties for 6-7 minutes on each side. Remove from heat when done and rest for 5 minutes. **(Smoker cooking directions below)**

Preheat oven to 180C. In an oven proof dish or skillet place a smaller pattie on top of a larger one. Put 2-3 tbsp's of the sauce over each stack and top with a smoked or tasty cheese. Bake in the oven to finish for 10-15 minutes.

Serve with desired sides. Slaw is a great choice.

Cooking using a smoker

Get your pit going and heat to 230 Deg F. Add patties to the smoker on a tray and cook for 60-75 minutes or until the internal temp reached 160 Deg F.

Make the stacks and top with the cheese, return and cook until the cheese has melted.

Plate and top with sauce. I use a mix of apple and oak wood compressed logs from Commodities NZ for flavour.

[Eezilite firelog apple or oak 10kg](#) compressed smoking logs.