

AROUND-THE-WORLD BURGERS

Mexican Nacho Burger

Makes 2

INGREDIENTS

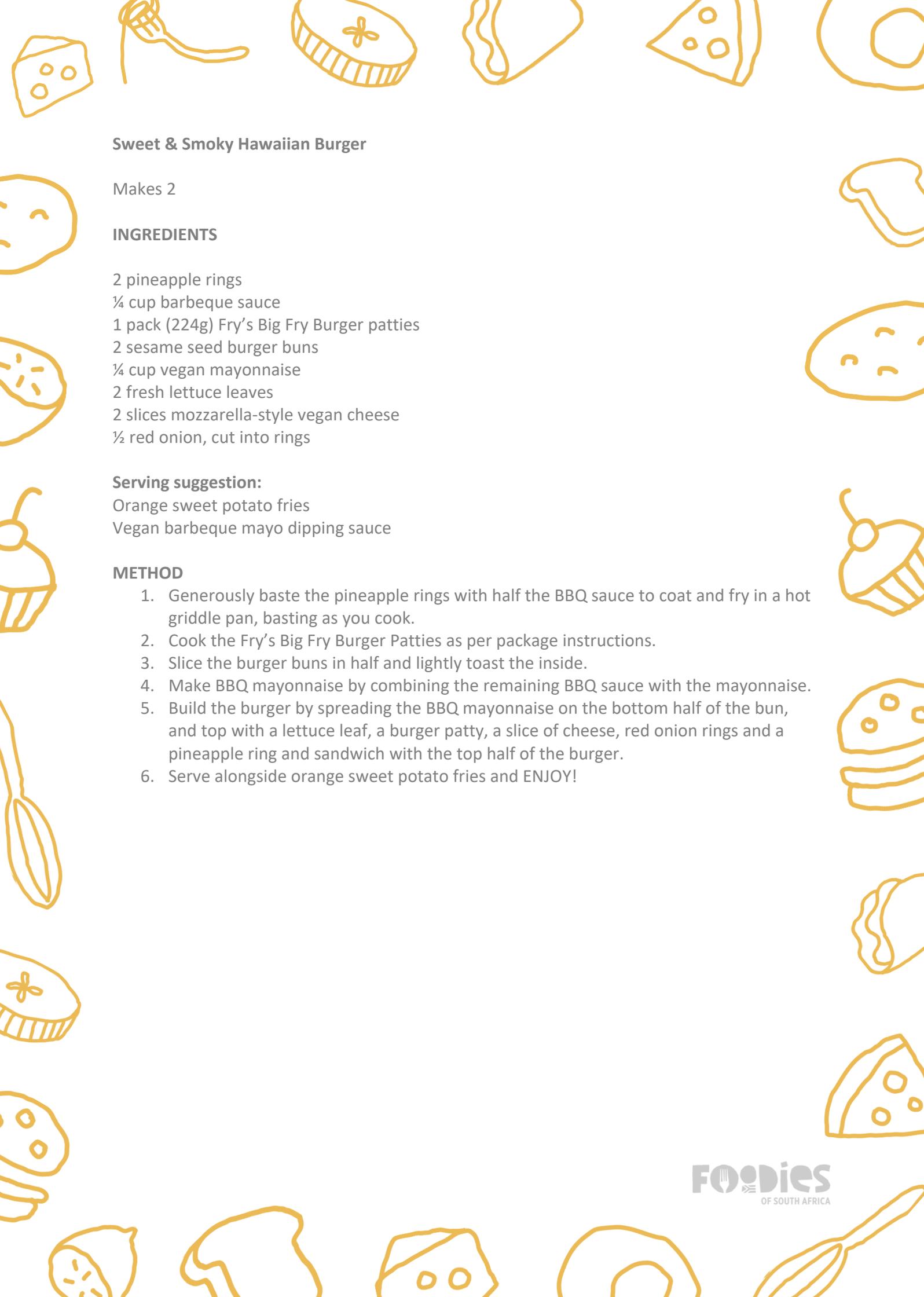
- 1 ripe avocado, peeled and pitted
- 1 lemon
- 1 tsp garlic powder
- Salt and pepper, to season
- ½ tomato, diced
- ¼ onion, diced
- 2 tbsp chopped fresh coriander
- 1 pack (224g) Fry's Big Fry Burger patties
- 2 sesame seed burger buns
- 3 slices white cheddar-style vegan cheese
- ½ cup corn chips

Serving suggestion:

- Corn salsa
- Corn chips
- Guacamole

METHOD

1. Place the avocado in a bowl and squeeze over the juice of half a lemon. Mash it using a fork until it forms a chunky guacamole consistency. Stir through the garlic powder and season with salt and pepper to taste.
2. Combine the diced tomato and onion with the chopped coriander and squeeze over the juice of the remaining half lemon. Season with salt and pepper to taste.
3. Prepare the Fry's Big Fry Burger patties as per package instructions.
4. Slice the burger buns in half and lightly toast the inside.
5. Build the burger by spreading a generous portion of guacamole on both halves of the bun. Layer the bottom half with a burger patty, cheese slices, the tomato salsa and corn chips. Sandwich together with the other half of the bun.
6. Serve alongside bowls of corn chips, guacamole and sweet corn salsa and ENJOY!



Sweet & Smoky Hawaiian Burger

Makes 2

INGREDIENTS

2 pineapple rings
¼ cup barbeque sauce
1 pack (224g) Fry's Big Fry Burger patties
2 sesame seed burger buns
¼ cup vegan mayonnaise
2 fresh lettuce leaves
2 slices mozzarella-style vegan cheese
½ red onion, cut into rings

Serving suggestion:

Orange sweet potato fries
Vegan barbeque mayo dipping sauce

METHOD

1. Generously baste the pineapple rings with half the BBQ sauce to coat and fry in a hot griddle pan, basting as you cook.
2. Cook the Fry's Big Fry Burger Patties as per package instructions.
3. Slice the burger buns in half and lightly toast the inside.
4. Make BBQ mayonnaise by combining the remaining BBQ sauce with the mayonnaise.
5. Build the burger by spreading the BBQ mayonnaise on the bottom half of the bun, and top with a lettuce leaf, a burger patty, a slice of cheese, red onion rings and a pineapple ring and sandwich with the top half of the burger.
6. Serve alongside orange sweet potato fries and ENJOY!

Classic American Cheeseburger

Makes 2

INGREDIENTS

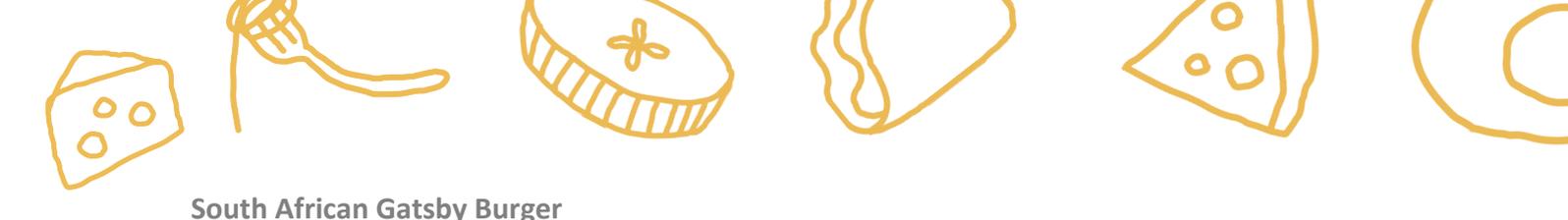
¾ cup self-raising flour
¼ cup soda water
¼ tsp salt
½ onion, thinly sliced into rings
Vegetable oil, for frying
1 pack (224g) Fry's Big Fry Burger patties
2 cheddar-style vegan cheese slices
2 sesame seed burger buns
Margarine, to spread
2 lettuce leaves
½ tomato, sliced
2-3 pickles, sliced
Tomato sauce
Mustard

Serving suggestion:

Potato fries
Mustard
Tomato sauce

METHOD

1. Whisk the soda water with the self-raising flour and salt to make a batter.
2. Heat about 2cm oil in a pan until hot and shimmering.
3. Working in batches, coat the onion rings in batter and fry in the oil until they are golden and crispy.
4. Cook the Fry's Big Fry Burger Patties according to the package instructions. Just before the patties are almost done in the pan, lay a slice of cheese over each, cover with a lid over the pan and allow the cheese to melt before removing the patties from the heat.
5. Slice the buns in half and toast lightly before spreading margarine on both sides.
6. Build the burger with a lettuce leaf on the bottom half of the bun, followed by a tomato slice and red onion rings, the cheese-covered burger patty and the sliced pickles. Squeeze over tomato sauce and mustard. Sandwich the burger with the top half of the bun.
7. Serve alongside classic potato chips with mustard and tomato sauce to dip.



South African Gatsby Burger

Makes 2



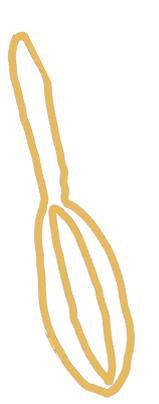
INGREDIENTS

1 medium sweet potato
2 tsp coconut oil, melted
1 tsp masala curry spice
½ tsp garlic powder
½ tsp paprika
Salt and pepper, to season
¼ tin (410g) spicy tomato & onion mix
1 pack (224g) Fry's Big Fry Burger patties
2 sesame seed burger buns
Margarine, to spread



Serving suggestion:

Coleslaw



METHOD

1. Preheat the oven to 200°C.
 2. Make the masala fries by peeling the sweet potato and cutting it into spears.
 3. Pour over the coconut oil and toss to coat.
 4. Combine the masala spice, garlic powder, paprika and salt and pepper and toss in the sweet potato chips to coat.
 5. Place on a baking tray and roast for 30 minutes, tossing them halfway, until soft on the inside and crispy on the outside.
 6. Heat the spicy tomato and onion mix in a small pot on the stove over medium heat until bubbling.
 7. Cook the Fry's Big Fry Burger Patties according to the pack instructions.
 8. Slice the buns in half and toast lightly before spreading margarine on both sides.
 9. Build the burger by placing the patty on the bottom half of the bun. Top with some of the spicy tomato relish, followed by the masala fries. Sandwich with the top half of the bun.
 10. Serve alongside a portion of coleslaw and ENJOY!
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