Ingredients

Quantity:	Measure:	Ingredients:	Descrip
1	Kilogram	Beef - Mince	To be m
1	Tablespoon	Parsley	chopped
1	Medium	Onion	chopped
1	Nos	Egg Yolks	Mix
1	Teaspoon	Pepper Powder	Mix
	As Required	Salt	to taste
2	Tablespoon	Butter	Fry burghers
	As Required	Potatoes	Peel and deep F
	As Required	Onions	Peel and Slice
	As Required	Lettuce	For Spread
	As Required	Mayonnaise	For spread
4	Nos	Buns, (Bread)	To cover the bu

Method

In a mixing bowl, mix ground beef with chopped parsley, and chopped onions.
Then add egg yolk and mix well. Add pepper powder and salt to taste

Divide the beef mixture into 4 equal sized balls and on a flat surface pat the balls into round flat circles.

Keep in freezer for at least 12 hrs in order to make it firm.

Remove the burgers from the freezer, and put a little butter in a preheated pan.

Gently fry burgers on both sides until cooked through.

Cut the bun from middle and toast the inside. Spread a little utter/mayonnaise/ketchup on inside of the bun. While warm add the burger between the bun slices. Add a lettuce leaf, onion ring and mayonnaise on it and serve with French fries and salad.