

**Original Oxo : cheese burgers / Tesco.**

**Contributors**

Tesco (Firm)

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**wellcome  
collection**

Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>



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RECIPE IDEAS

*Original*  
**OXO**

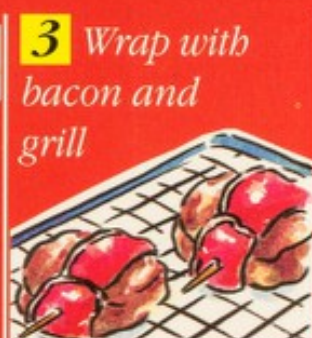
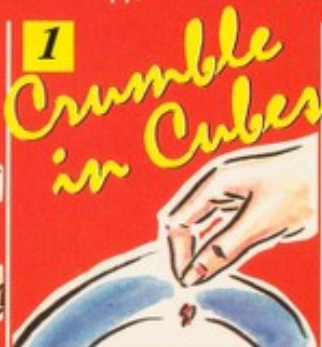
RECIPES

*from*  
**TESCO**

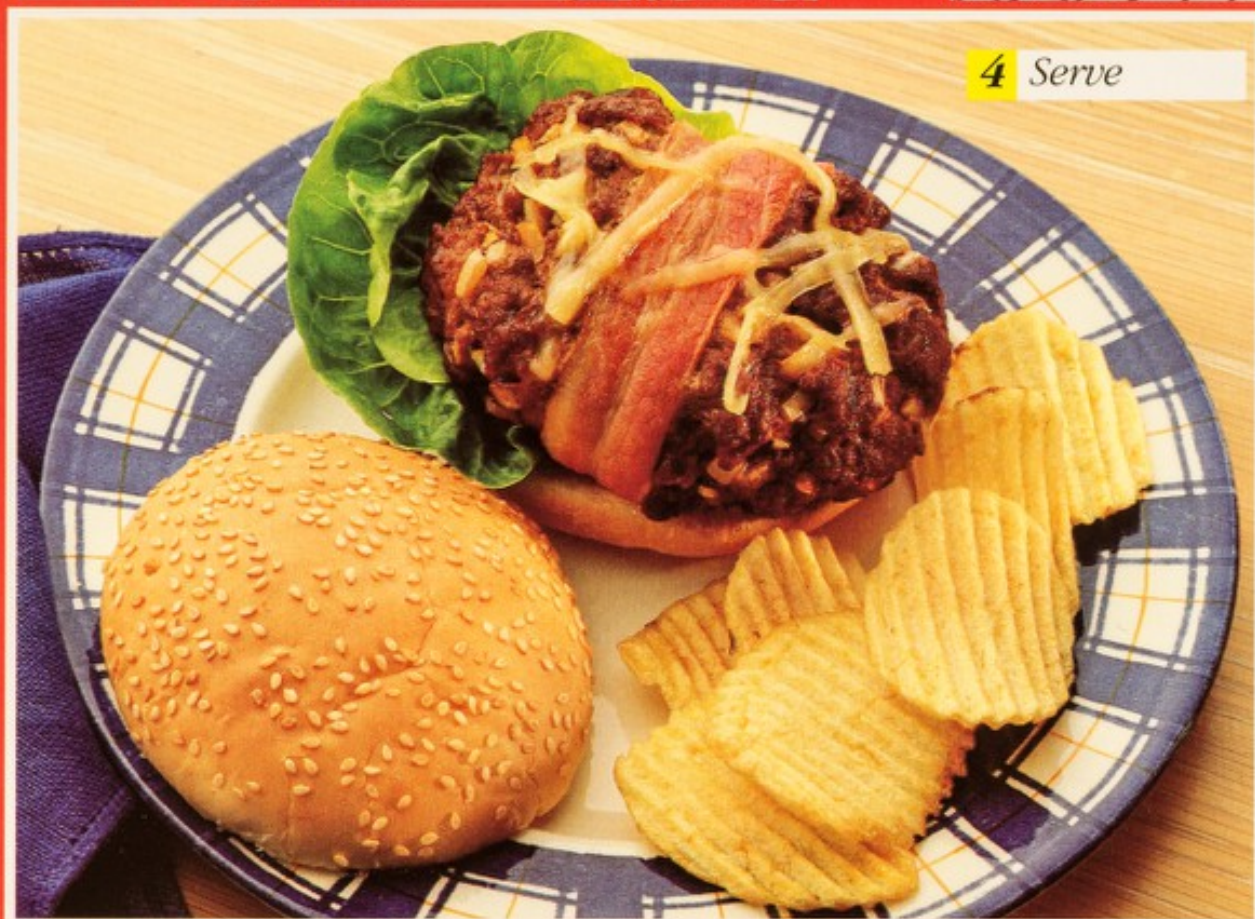
*Cheese Burgers*

Approximate cooking time: 25 minutes.

Take mince  
cheese and  
onion



**4** Serve





## Cheese Burgers

### SERVES 4

Approximate cooking time: 16 minutes.

#### INGREDIENTS

- ◆ 675g/1½ lb EXTRA LEAN MINCED BEEF
- ◆ 2 ORIGINAL OXO CUBES
- ◆ FRESHLY GROUND PEPPER
- ◆ 1 SMALL ONION
- ◆ 1 EGG, SIZE 3 OR 4
- ◆ 15ml/1 tbsp TOMATO PUREE
- ◆ 125g/4 oz MATURE CHEDDAR CHEESE
- ◆ 4 RASHERS STREAKY BACON
- ◆ 4 SOFT HAMBURGER ROLLS
- ◆ CRISP LETTUCE LEAVES

#### METHOD

1. Break the minced beef into small pieces, crumble over the Oxo cubes and season with pepper. Peel and finely chop the onion and add it to the beef. Break the egg into a small bowl or jug and lightly mix in the tomato purée. Add the egg mixture to the beef and thoroughly blend it in. Divide and shape the mixture into four burgers. Cut 50g/ 2 oz of the cheese into four cubes. Press one cube into the centre of each burger, shaping the beef mixture around to completely enclose it. Wrap a bacon rasher around each burger, securing it with a cocktail stick.
2. Grill the burgers for 6-8 minutes each side, or to taste until well cooked.
3. Grate the remaining cheese and sprinkle over the burgers.
4. Split the rolls and put one or two lettuce leaves in each. Add the burgers and serve immediately.

#### Oxo Tip

Do not be tempted to put the burgers too close to the grill - they will burn and dry out if cooked too fast.

#### More Information

If you would like to receive further recipes for these and other Oxo cubes, please write, enclosing an A.S.S.A.E., to the following address: Oxo Recipe Card Offer, PO Box 100, Burnley, Lancs., BB11 1DT.

