



Pic's Peanut Butter Burger with Bacon Jam

Makes 4 burgers

Fire up the barbie or impress your hipster friends indoors, with this glorious Pic's take on a burger.

Burgers

- ★ 500g Premium beef mince
- ★ ½ white onion finely diced
- ★ 1tbsp Pics Smooth PB
- ★ Season to taste

Directions:

1. Add all ingredients to a bowl and blend well, get in there with ya hands and squeeze between those fingers to break down the proteins and bind well! Form into 4 good size patties and put an indent, in the centre with your thumb, to stop curling and help cooking times....clever aren't we!
2. Chill in the fridge for at least half an hour
3. Cook on the bbq/hot pan for 3 mins each side
4. Grab a bun of your choice and add plenty of salad! Serve burger hot from the grill drizzled with more Pics Smooth Peanut Butter and if you fancy some bacon jam! A great summer remake of the American classic PB&J

Bacon Jam

- ★ 500g free range bacon
- ★ 1 small onion, chopped
- ★ 4 large garlic cloves, chopped
- ★ 70g cup packed brown sugar
- ★ 50g maple syrup
- ★ 1 Tbsp. apple cider vinegar

Directions:

5. Roughly chop the bacon and cook it in a heavy pot; transfer to a bowl using a slotted spoon, draining off most of the fat.
6. Soften the onion and garlic in the pan for approx. 5 minutes until starting to turn golden.
7. Return the bacon to the pan and add the remaining ingredients.
8. Cook over medium heat for half an hour, or until deep golden and thickened to the consistency of jam.
9. Blend in a food processor for a finer texture if desired. Serve me up warm on a Pic's Peanut Butter Burger or cold in your PB sandwich.