

# Mini Pork Burgers

Serves 4



## Ingredients

500g pork mince  
2 apples, grated, leave the skin on  
zest of 1 lemon  
2 or 3 handfuls of bread crumbs  
1 tbsp fresh or dried herbs, if I'm using fresh it's a small handful or parsley, thyme or chives and if dried I add a few pinches or mixed herbs, cut fresh herbs into little pieces with scissors.  
Sea Salt and black pepper  
Flour to dust the surfaces and your hands

Set the oven at 190C and line a baking tray with baking parchment.  
This recipe uses raw meat so keep surfaces clean and wash your hands carefully when you have finished.

## Method

Put the Pork mince into a large mixing bowl

Grate the apple. Give the grated apple a squeeze so some of the juice drips out. If you leave it all in the patties will be too wet. Put the grated apple into the bowl with the mince.

Add the salt, pepper, dried or fresh herbs and breadcrumbs to the mince and apple.

Mix everything together very thoroughly with a fork or your hands. If the mixture seems too wet, add another handful of breadcrumbs.

Dust the work surface and your hands with flour. With small handfuls of the pork mixture, make little burgers, about the size of a squashed golf ball. Keep going until all the mixture is used. As you make them, put all the pork balls onto the baking tray

Put the tray of little burgers into the oven and they'll be a lovely golden colour when they are ready. Usually 20/30mins. They should be juicy to eat so don't let them dry out by cooking them too long. These are lovely with noodles and a salad.

Children usually love working and squishing the meat mixture by hand! A bit of help to keep the grater steady is a good idea but this is all do-able by little people.

**TWO  
TEASPOONS**  
COOKERY

