

# Spooky-licious Halloween Burgers

A fun treat for Halloween

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## INGREDIENTS

- 2 burger buns (the recipe I use is linked on my website)
- 200-250g minced meat (I use 50/50 pork and beef)
- mayonnaise
- ketchup
- 1 red onion
- 2 pickles
- 1 tomato
- some black olives (de-stoned)
- 4 slices of cheddar cheese
- 1 white onion (for the teeth)
- 1 garlic clove

## DIRECTIONS

1. Start by preparing all vegetables. Slice the red onion finely, slice the pickles, tomatoes and the black olives. Leave four olives aside for the eyes.
2. To make the eyes, peel the garlic and cut pieces that will fit into the olives. Put the garlic pieces into the olives and pierce with a wooden toothpick. Leave aside.
3. Cut the burger buns with a bread knife and toast on a hot dry pan until brown and crunchy. Leave aside.
4. To make the burger patties divide the minced meat in two and flatten on a baking paper, season with salt and pepper. Fry on a hot dry pan (medium-high heat) seasoned side down. Season also the top side with salt and pepper. Fry for about two minutes each side or until cooked to your liking. Remove onto a cutting board or a plate and top with two slices of cheese.
5. Spread some mayonnaise and ketchup on each side of the burger bun halves. Take the bottom burger bun half and add the onion, pickles, tomato and black olives on top. Lastly top with the patty and cover with the second half of the bun.
6. Cut the teeth out of white onion, pierce the bun halves with a knife where you want to place the teeth and insert the onion pieces (see video for detailed instructions).
7. Lastly finish with the eyes on top.
8. This recipe makes two burgers. Adjust the recipe as needed to make more.