

Hengstenburger Royal

Difficulty: medium



Ingredients (4 servings)

- 4 Burger buns
- 1 Large white onion, sliced
- 4 Large lettuce leaves
- 16 Rashers bacon
- 1 oz Butter
- 8 Burger Pickles
- 4 tbsp Mayonnaise
- 4 tbsp Ketchup or BBQ sauce
- 4 tbsp Hengstenberg medium/hot mustard
- 2 Tomatoes
- 2 lbs Ground Beef
- 14 ozs Hengstenberg Mildessa Sauerkraut
- 8 Slices of cheddar or Emmentaler
- Salt, Pepper

Season fresh ground beef with salt and pepper and split into 4 equal balls. Form into burger patties. Lay 4 rashers of bacon crosswise. Place the burger patty in the middle and wrap it with bacon.



Wash the lettuce leaves and tomatoes, peel the onion. Cut the onions and tomatoes into slices of the desired thickness and set aside. Place the burger patties under the grill at a high temperature and direct heat. If no grill: use a frying pan over a high heat! Grill the burger patties on each side for about 2 minutes.

Spread the drained and squeezed sauerkraut over the 4 burger patties and cover with the cheese slices. Now bring the patties to the desired temperature over an indirect heat and continue to cook.

While the burger patties are cooking, butter the buns and toast them in the grill or in the pan. Spread the bottom half of the bun with mustard, then top with lettuce, tomato, onion and pickles. Add mayonnaise, ketchup or BBQ sauce.

When the burger patties have reached the desired temperature, remove them from the grill and place on the bottom half of the burger bun and add the top.