

**TIP:** Serve the burgers with a skewer.



## Colorful PartyBurger

### classic garnish

For 20 Burgers  
.....

**20 colored PartyBurger,**  
art. 1160

**1200 g minced beef**

**5 sliced cucumbers**

**4 red onions cut into rings**

**10 cheddar cheese slices**

**10 edam cheese slices**

**20 bacon slices**

**10 salad leaves Lollo Bianco**

**10 salad leaves Lollo Rosso**  
.....

- ❶ Thaw the party burgers. Fry the bacon crispy without fat and remove it from the pan. Press minced beef into 20 patties of equal size and fry them in the pan with bacon fat.
- ❷ During the last 2 min. put cheese slices on top of the patties. Place a leaf salad (Lollo Rosso or Lollo Bianco) on the bottom half of the burger and top it with the patty. Cover the burger with cucumbers, red onion rings or bacon slices to taste. Then put on the lids of the burgers.

For more recipes see:

<http://www.edna-international.com/recipes.html>

**EDNA**

© EDNA International GmbH