

Curry Burger

Do you like spicy food? Ever tried a Curry Burger? The chances are that you haven't but here is your chance! Hell could be cool compared to this but definitely not as flavourful. There is no other taste quite like Mumbai Indian curry, check out the list of ingredients below and you'll realise why.

I really enjoy strong, prominent flavors and hot curry is one of my favorites. Your Curry Burger does not necessarily have to be hot, if you prefer subtle flavors cut all my spice quantities by half or even more. If you like it really hot only increase the chili quantity otherwise the curry tends to become bitter. Curry, in my opinion, is without a doubt best with lamb but chicken and beef also taste great.

If you can't find garam masala use curry powder but then you have to cut the chili by half because curry powder already contains chili.

If you have already visited my Burger Making Tips page, are experienced in burger making or are a regular visitor to Hamburger Recipes.com please ignore the (links) below.

(A note on my measuring units)

Serves 4

For The Patties:

- 1lb/500g lamb/mutton coarsely ground ([how to grind your own meat](#))
- salt to taste
- 1 hand fresh bread crumbs
- 1 egg beaten

For the Curry

- 1 onion finely chopped
- 1 large clove garlic finely chopped
- 1 piece ginger (same size as the garlic) finely chopped
- 1 good dash cooking oil
- 2 heaped teaspoons garam masala
- 1 heaped teaspoon tumeric
- 2 pinches dried chili flakes or chili powder
- 1 pinch dried cumin
- 1/2 pinch dried aniseed
- 1/2 pinch cinnamon powder
- 1/2 dash soy sauce
- 1 teaspoon tomato puree
- 1 pinch sugar

For the Rolls:

- 4 fresh bread rolls, about the same size as the patties
- sliced tomato
- thinly sliced onion
- sliced cucumber

- lettuce
- mayonnaise

In a sauce pan over low to medium heat sauté the onion, garlic, ginger, masala, tumeric and chili in the oil. Add a little water when the paste gets too thick to stir. When the onion is soft add all the other curry ingredients and stir until the sauce starts showing signs of boiling. Remove from the stove and allow to cool completely (better if left overnight).

To the meat add a bit of salt and the curry paste and mix thoroughly.

Divide into 4 equal balls and press into patties (how to mold patties).

Cook on medium heat under the grill, on the barbecue or in a pan (how to regulate cooking temperature) until cooked or the internal temp reaches 160F/70C (when is my patty cooked?).

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in pan) just before the patties are done. Spread mayonnaise on the bottom half of the roll, add a thin slice of onion, some lettuce, sliced tomato and a little sliced cucumber. Add the patty and the top half of the roll. Enjoy your Curry Burger

Bon Appetit!