

Prawn and Bacon Burgers

Ingredients

- 500 gms prawns
- 200 gms diced bacon
- 2 tablespoons chopped spring onions
- 3 tablespoons diced celery
- 2 tablespoons chopped parsley
- 1 ½ teaspoons lemon zest
- 3 tablespoons mayonnaise
- 1 cup cornbread crumbs (or bread crumbs)
- 1 egg, beaten
- Salt and pepper to taste
- Tabasco sauce to taste
- 1 tbsp peanut oil

Method

1. Boil prawns for 2 minutes. Drain in a colander, and place ice on top until cool enough to handle. Peel and devein prawns, and chop into small diced pieces
2. Brown the diced bacon in a frypan
3. In a large bowl, mix the prawns and the bacon with spring onions, celery, parsley and lemon zest. Stir in mayonnaise, cornbread crumbs and the egg, and beat with a whisk or wooden spoon until evenly distributed. Season with salt, pepper and Tabasco to taste.
4. With your hands, form 6 patties about 7 cms in diameter. Sauté, 3 at a time, in peanut oil until both sides are nicely browned. Drain on paper towels.
5. Serve on hamburger buns with lettuce, tomato and tartar sauce.

