

# THE ULTIMATE IRISH BURGER

## INGREDIENTS:

- 1lb minced beef
  - Half oz butter
  - 2oz finely chopped onion
  - 1 small egg beaten
  - Salt and pepper to taste
- (makes approx. 4 burgers)

## TO SERVE:

- Walsh's Blaa
- Ballymaloe Original Relish
- Sliced Dubliner cheddar
- 2 Rounds of Clonakilty black pudding
- Warm caramelised onions
- Lettuce

## ON THE SIDE:

- Cucumber Pickle
- Mixed Leaves tossed in Ballymaloe Classic French Dressing



Available in:  
5kg, 3kg, 1.35kg, 35g  
and 27g dip pots.

**HAPPY ST. PATRICK'S DAY TO ALL OUR CUSTOMERS!**





# SMOKED HAM & SPRING ONION CROQUETTES

## INGREDIENTS:

- 1 oz butter
- 3oz finely chopped spring onion
- 8fl oz milk
- 25g plain flour
- 6oz finely chopped cooked smoked ham
- 1tblsp chopped parsley
- Quarter teaspoon cayenne
- 4oz cooked dry mashed potato

## CRUMB:

- 2 eggs
- 4oz seasoned plain white flour
- 6oz breadcrumbs

**Deep fry for best results**

## ON THE SIDE:

- Portion of Ballymaloe Original Relish to Dip
- Optional:**
- Mixed Leaves tossed in Ballymaloe Classic French Dressing
- Cucumber Pickle

## CUCUMBER PICKLE:

- 100ml Cider vinegar
- 1 large cucumber
- Large pinch of salt
- 1 small white onion
- 100g caster sugar.

Thinly slice the onion, add this with the cider vinegar, sugar and salt to a bowl, stir to dissolve. Then thinly slice the cucumber into rounds and add this to the bowl. Stir and rest for at least an hour covered in the fridge.

Ballymaloe Foods, Little Island, Co. Cork, Ireland, T45 PR68

Find us on:    @ballymaloefoods