

**Pork and Red Pepper Mini burgers**

*Ingredients;*

1 tbsp sunflower oil

½ onion, finely diced

3 rashers of smoked streaky bacon, finely chopped

1 garlic clove, crushed

75g (3oz) crustless bread

2 tbsps finely chopped parsely

450g (1Ib) minced pork

2 roasted red peppers or from a jar – drained

½ tsp salt & freshly ground black pepper

*Method;*

Heat the oil in a frying pan and fry the onion and bacon over a low heat until the onion has completely softened but not browned. Add the garlic and fry for 1 minute.

Place the bread and parsely in a food processor, whizz to make crumbs, then add the onion and bacon mixture, pork, red peppers, S&P . Whizz until well mixed. Shape the mixture into about 20 mini burgers and chill for 30minutes if you have the time.

 Cook in a little oil in aheavy frying pan, and once browned reduce the heat and cook right through……..serve on some lettuce eave and a drizzling of oil

 Serve 8

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