

**BLENDERS**

BEEF CHEEK BURGER WITH CAJUN SAUCE, BLUE CHEESE DRESSING & PICKLED PINK ONION

This Beef Cheek Burger features tender slow-cooked beef cheek, [Blenders Cajun Sauce](#), and [Blue Cheese Dressing](#), topped with pickled pink onion, lettuce, and tomato. Served with sweet potato fries, it's a flavour-packed meal that's sure to satisfy.



PREP TIME
30 MIN



COOK TIME
3 HRS



SERVINGS
4

Ingredients

For the Beef Cheeks:

- 500g beef cheeks
- 2 cups water
- 2 tbsp [Blenders Beef Bouillon](#)
- 1 onion, quartered
- 2 cloves garlic, smashed
- 1 carrot, chopped
- 1 celery stalk, chopped
- 2 sprigs thyme
- 1 bay leaf
- Salt and pepper to taste

For the Burger Patties:

- 500g beef cheek meat (slow-cooked and shredded)
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 1 egg
- Salt and pepper to taste
- For the Toppings:
- 3 tbsp [Blenders Cajun Sauce](#)
- 3 tbsp [Blenders Blue Cheese Dressing](#)
- Pickled pink onions
- Lettuce leaves
- Tomato slices
- 4 Brioche Burger Buns

Allergens

- Celery, Milk, Egg, Soyabeans, Mustard, Gluten

Method

1. In a large pot, combine beef cheeks, water, [Blenders Beef Bouillon](#), onion, garlic, carrot, celery, thyme, bay leaf, salt, and pepper.
2. Bring to a boil, then reduce to a simmer. Cover and cook for 2.5 to 3 hours, or until the beef is tender and easily shredded.
3. Remove beef cheeks, let them cool slightly, then shred the meat, discarding any excess fat.
4. In a bowl, mix shredded beef cheek meat with chopped onion, minced garlic, egg, salt, and pepper.
5. In a skillet over medium heat, cook patties for 4-5 minutes per side, or until heated through and slightly crispy on the outside.
6. Toast burger buns lightly if desired.
7. Spread [Blenders Cajun Sauce](#) on the bottom half of each bun.
8. Place a lettuce leaf on each bun base.
9. Place a beef patty on top of the lettuce.
10. Top with tomato slices and pickled pink onions.
11. Drizzle [Blenders Blue Cheese Dressing](#) over the toppings.
12. Cap with the top half of the bun.
13. Serve with sweet potato fries.