



## Making your own smokey BBQ cheeseburger



### Ingredients

- 1 large sweet potatoes
- 1.5 clove of garlic
- 50 gram Smokey BBQ cheese
- 1 beef burger
- Cucumber
- Spinach
- Gherkin
- Crème fraîche
- Red onion
- Possibly sesame seeds and fresh herbs

## Preparation method smokey BBQ cheeseburger

A good barbecue is not complete without a juicy BBQ burger, and we have the perfect recipe for you. This Smokey BBQ Cheeseburger with grilled sweet potato slices is a true delight for your taste buds. We show you step by step how to make this delicious burger, with a smoky twist that makes it irresistible. Whether you are an experienced grill master or lighting up the BBQ for the first time, this burger will impress your guests. So fire up the grill, get out your apron, and let's get started!

### Preparation

- 1: Peel and crush 3 cloves of garlic.
- 2: Bring a medium saucepan of water to the boil and cook the garlic cloves with it.
- 3: Cut the sweet potato lengthwise into 4 equal slices.
- 4: Cook the sweet potato slices al dente for five minutes and rinse with cold water.
- 5: Chop the cheese, red onion, cucumber and pickle.
- 6: Grill the sweet potato on one side on the barbecue or in a pan. Grill the burger as well.
- 7: Remove half of the sweet potato slices and burgers from the barbecue or pan and place them grilled side up.
- 8: Place the cheese slices on top and bake again, bottom side down, on the barbecue or in the pan.
- 9: Finish the burgers by placing the spinach on top of the cheese, then the burgers with cheese on top and the rest of the garnish on top.
- 10: Brush the sweet potato slices you will use for the top of the cheeseburger with crème fraîche and place them on top of the burger.

## Ready to make your own smokey BBQ cheeseburger?

This BBQ burger is a flavour explosion with the perfect combination of smokiness, juicy burgers and grilled sweet potato. Impress your friends and family with this delicious creation. BBQ season is open, so let the smoke clouds rise and enjoy this unforgettable Smokey BBQ Cheeseburger!