



SUMAC YUMMY HAMBURGER BOX

Familiar Goodness with
Sumac touch

Nutrition Facts Per Serving: Calories 851, Protein 40g, Carbs 45g, Fat 54g

Cooking process and additional ingredients added at home will affect the total value.

Preparation Time: 5 min, **Cooking Time:** 11-15 Min



INGREDIENTS

Beef
Brioche Buns
Lettuce
Tomato
Onion

Cheddar Cheese
Pickles
Ketchup, Mayo, & Mustard
Salt & Pepper

METHOD

1. Place a pan over med-high heat. If grilling over charcoal, you might want to place in a grilling net with handle.
2. Make sure cooking surface is hot, brush lightly with oil.
3. Season burgers generously on both sides, then place on hot surface.
4. Once cooked to desired doneness, flip and cook on the other side for similar amount of time. Season again both sides in the process.
5. Buns can be toasted on the same pan to give a slight char and to absorb some of the fat and flavor.
6. For melting cheese, place cheese slice over the cooked patty, add a few drops of water and cover immediately with a deep cover (cover's roof shouldn't touch the cheese). Steam for 30 secs or so then remove immediately to bun.
7. Build the burger as desired using provided veggies and condiments.

Burger Cooking Times:

Patty Weight	Medium-rare (red in the middle)	Medium (pink in the middle)	Medium-well (a little pink in the middle)	Well-done (no pink in middle)
Adults Patty 150 gm	3 min on each side, 6 total	3.5 min on each side, 7 total	4.5 min on each side, 9 total	5 min on each side, 10 total