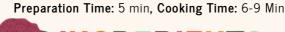




Nutrition Facts Per Serving: Calories 642, Protein 27g, Carbs 45g, Fat 36g

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





Beef

Brioche Buns

Lettuce

Tomato

Onion

Cheddar Cheese

Pickles

Ketchup, Mayo, & Mustard

Salt & Pepper



- 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	Medium	Medium-well	Well-done
	(red in the	(pink in the	(a little pink in	(no pink in
	middle)	middle)	the middle)	middle)
Kids Patty	Not	3 min on	4 min on each	4.5 min on
80 gm	Recommended	each side, 6	side, 8 total	each side,
		total		9 total