

Smoked Grizzly Burger



Ingredients in Build Order :

- Bun
- Hellmans Mayo & Ketchup
- Lettuce, Tomato & Ring of Sliced Raw Onion
- 1 Burger
- 1 American cheese slice
- 1 Crispy Bacon slice (cut in half)
- Lion Maple & Bourbon BBQ Sauce - Brakes 124062
- 1 Burger
- 1 Monterey Jack Cheese Slice
- 1 Crispy Bacon slice (cut in half)
- Mustard Sauce
- Sauteed Onions
- Smoked Chipotle BBQ Sauce - Brakes 109269
- Pickled Gherkins
- Bun

Method:

1. Cook the patties in the Rational (frozen burger setting)
2. Add correct slices of cheese to the burgers in the rational with 20 seconds of cooking time remaining to allow cheese to melt
3. Toast the bun on the griddle. Toasting only the inside of the buns
4. Build - From Bottom Up
5. Toasted Bun
 1. On the Bun Swirl Mayo & Ketchup
 2. Lettuce Tomato Onion
 3. Melted Cheese Burger
 4. 1 Crispy Bacon slice (cut in half / criss cross)
 5. Maple & Bourbon Sauce
 6. Melted Cheese Burger
 7. 1 Crispy Bacon slice (cut in half / criss cross)
 8. Mustard Sauce
 9. Sauteed Onions
 10. Chipotle Smoked Sauce
 11. 2 x Sliced Pickled Gherkins
12. Place toasted bun on top

Serve on a Tray with paper napkin and a Basket of Fries or small Bowl of Brenchley side salad and a small paper Ramekin of selected Sauce