

BEFORE YOU START.

BOX CONTENTS.

8 x 4oz Bleecker patties
4 x Bleecker buns
8 x American cheese slices
230ml House sauce - 130ml extra!
Bleecker seasoning - with extra
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Keep beef, cheese and sauce refrigerated.

RECOMMENDED EQUIPMENT.

Cast-iron frying pan
Stiff spatula
Two slot toaster or grill
Meat probe or timer

MEAT TEMP.

Medium 66°C - 2 mins each side
Well Done 75°C - 3 mins each side
Cooking times will vary.

ALLERGEN INFO.

Bleecker Buns [wheat,barley,milk,eggs,sesame]
American Cheese Slices [milk]
House Sauce [eggs,celery,mustard]

The FSA recommend cooking burgers thoroughly to well done.
Burgers served under may contain harmful bacteria
that could cause food poisoning.

COOKING INSTRUCTIONS FOR ONE DOUBLE CHEESEBURGER.

- 1.Preheat your frying pan over medium heat with a small amount of oil.
- 2.Toast the buns in a toaster on its lowest setting. You want them light brown.
- 3.Add a zigzag of house sauce to the top and bottom bun, and set aside.
- 4.Open the beef packet, remove paper and season on both sides of each patty. Place in the hot pan and start your timer (guide on previous page).
- 5.Flip the patties according to the timer and add one slice of American cheese to each patty.
- 6.Once time is reached, place one patty on top of the other and then onto the bottom bun.
- 7.Add the top bun, take your photo for Instagram and enjoy.

Any questions?



Talk to us @bleeckerburger