

BEFORE YOU START.

BOX CONTENTS.

8 x 4oz Bleecker patties
8 x Bacon rashers
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 BACON DOUBLE.

1. Open bacon packet and cook two strips in a pan or grill. It cooks very quickly and we want it nice and crispy. Set aside.
2. Preheat your frying pan over medium heat with a small amount of oil.
3. Toast the buns in a toaster on its lowest setting. You want them light brown.
4. Add a zigzag of house sauce to the top and bottom bun, and set aside.
5. 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).
6. Flip the patties according to the timer and add one slice of American cheese to each patty and the two strips of cooked bacon to one patty.
7. Once time is reached, place the bacon topped patty on top of the other and then onto the bottom bun.
8. Add the top bun, take your photo for Instagram and enjoy.



Any questions? Talk to us @bleeckerburger