

# BEFORE YOU START.

## BOX CONTENTS.

6 x 3oz Bleecker patties  
6 x Bleecker slider buns  
6 x American cheese slices  
230ml House sauce  
Bleecker seasoning

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Keep beef, cheese and sauce refrigerated.

## RECOMMENDED EQUIPMENT.

BBQ  
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.

- 1.Setup your BBQ for direct cooking on cooking grates or a griddle pan. You want the cooking surface to be around 200°C.
- 2.Open the beef packets, remove paper and season on both sides of the patties.
- 3.Toast the buns inside on a toaster on its lowest setting. You want them light brown.  
(If you can get help from someone else when the burgers are cooking at step 5, even better!)
- 4.Add a zigzag of house sauce to the top and bottom bun, and set aside.
- 5.Place patties on the BBQ, put the lid down, 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 close the lid again.  
If cooking well done, add cheese for the final 30 seconds to prevent burning.
- 7.Once time is reached, place patty onto the bottom bun, add the top bun and enjoy.

Watch Zan's cook ->

