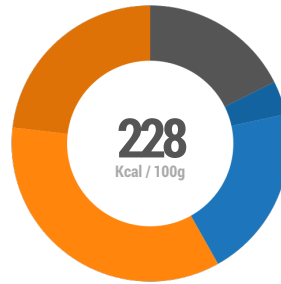


Ultimate House Burger

Two patties in a brioche bun with smoked cheese, bacon, lettuce, tomato, onion and mayo

By Mark Irish from Brakes

Overview ...



CALORIES:

24.2% Carbs

17.7% Protein

58.1% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



EGGS



MILK



CELERY



MUSTARD



SOYA



SULPHITES

Recipe Ingredients ...

	Quantity:	Description:
89703 Brakes Real Mayonnaise	20g	
3808 Brakes 90% Beef Burgers	226g	2x Each
110817 Brakes Smoked Cheddar Cheese Slices	20g	1x Each
71892 Prime Meats Smoked Sweetcure Streaky Bacon	40g	
10332 Little Gem Lettuces	20g	
450706 Inca Tomatoes	20g	
111776 Brakes Burger Relish	20g	
30123 Premium Evercrisp Extra Thin Cut French Fries	150g	
10224 Red Onions - BRAKES	20g	0.02x Each
113146 La Boulangerie 4" Fully Baked Unseeded Brioche Buns - BRAKES	72g	1x Each

Products / Pack Sizes ...

1 Serving



 *Product code*

 *Barcode*

 608g / 1407kcal

1

Cooking Instructions & Notes

Preparation:

Defrost the burger patties

Wash & dry the lettuce

Slice the tomatoes

Peel and slice the red onions

Defrost the brioche bun - Toast lightly

Method:

1. Cook the burgers for 3 mins on each side in a hot pan with a little oil - allow to rest
2. Meanwhile cook the bacon under a hot grill
3. Place the cheese slice on top of one of the cooked burgers and place under a hot grill to melt
4. Now build your burger:
 - Spoon the mayo onto the bun base
 - Place the lettuce on next
 - Top with the no-cheese burger
 - Now place the cheese burger on next
 - lay the bacon, sliced tomato & red onion on top
 - Finish with the bun top, serve the relish alongside with a portion of chips