

BACON CHEESEBURGER

INGREDIENTS

- BEEF (HILLS BLEND)
- ALEX GOOCH CHALLAH BUNS
- MONTEREY JACK & AMERICAN CHEESE
- HOUSE PICKLES
- SMOKED BACON
- HOUSE SAUCE

EQUIPMENT

- LARGE FRYING PAN
- BAKING TRAY
- LARGE BOWL OR LID FOR STEAMING
- SPATULA
- SQUARE OF GREASEPROOF PAPER
- KITCHEN ROLL



METHOD

1. PREP THE BEEF

DIVIDE THE BEEF INTO 110G PORTIONS AND ROLL INTO TIGHT BALLS. PLACE ON A TRAY, COVER, AND CHILL IN THE FRIDGE FOR AT LEAST 2 HOURS. COLD BEEF = BETTER SMASH.

2. COOK THE BACON

LAY THE BACON ON A BAKING TRAY, DRAIN ON KITCHEN PAPER IF NEEDED, THEN COOK IN A PREHEATED OVEN AT 180°C FOR 12 MINUTES UNTIL CRISP. SET ASIDE.

3. TOAST THE BUNS

SLICE THE BUNS AND TOAST CUT-SIDE DOWN IN A DRY FRYING PAN UNTIL GOLDEN. REMOVE AND KEEP WARM.

4. HEAT THE PAN

PLACE A HEAVY FRYING PAN OR GRIDDLE OVER HIGH HEAT UNTIL SMOKING HOT. THIS IS NON-NEGOTIABLE.

5. SMASH THE PATTIES

ADD FOUR BEEF BALLS TO THE PAN. COVER WITH GREASEPROOF PAPER AND SMASH HARD USING A FLAT SPATULA OR HEAVY SAUCEPAN UNTIL VERY THIN.

6. SEASON & COOK

GENEROUSLY SEASON THE UNCOOKED SIDE WITH HILLS SEASONING. COOK FOR 90 SECONDS, FLIP, THEN COOK FOR ANOTHER 90 SECONDS UNTIL DEEPLY CARAMELISED.

7. CHEESE & STEAM

- ADD 1 SLICE OF AMERICAN CHEESE TO EACH BOTTOM PATTY.
- STACK THE PATTIES
- ADD 1 SLICE MONTEREY JACK AND 1 SLICE AMERICAN TO EACH TOP PATTY.
- PLACE THE BUN LIDS ON TOP.
- ADD A SMALL SPLASH OF WATER TO THE PAN, COVER WITH A LID (OR UPSIDE-DOWN BOWL), AND STEAM FOR 1 MINUTE UNTIL PERFECTLY MELTED.

8. BUILD YOUR BURGER

SPREAD HOUSE SAUCE ON THE BASE BUN, ADD PICKLES AND CRISPY BACON, THEN TOP WITH THE STEAMED PATTIES AND BUN LID.

9. FINAL STEP (IMPORTANT)

WRAP IN THE HILLS PAPER, TAKE YOUR BEST PHOTO, AND TAG @HILLSBRECON.



CHEF TIPS

- PAN SCREAMING HOT. COLD PAN = NO CRUST. WAIT FOR SMOKE.
- SMASH ONCE, HARD. COLD BEEF, GREASEPROOF ON TOP, ONE FIRM PRESS ONLY.
- DON'T RUSH IT. 90 SECONDS PER SIDE, THEN STEAM TO MELT THE CHEESE.

ENJOY!