



## BACON CHEESBURGER

### INGREDIENTS

- GROUND PGI WELSH BEEF (HILLS BLEND) ALEX GOOCH CHALLAH BUN
- MONTEREY JACK & AMERICAN CHEESE SLICES
- HOUSE PICKLES
- SOY & HONEY SMOKED BACON
- HOUSE SAUCE

### EQUIPMENT

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



### METHOD

- DIVIDE YOUR BEEF INTO 110G PORTIONS AND ROLL IN TO TIGHT BALLS(PATTIES). POP IN THE FRIDGE, COVERED FOR AT LEAST 2 HOURS,
- DRAIN THE BACON ON KITCHEN PAPER AND POP IN THE OVEN AT 180°C FOR 12 MINUTES,
- SLICE YOUR BUNS AND TOAST IN A THE FRYING PAN.
- HEAT YOUR FRYING PAN UNTIL SMOKING HOT, PLACE TWO OF YOUR BEEF PATTIES (FOUR IF YOU'RE MAKING A DOUBLE) IN THE PAN. COVER WITH GREASEPROOF AND PRESS DOWN AS FLAT AS YOU CAN WITH A FLAT SIDED SPATULA OR A HEAVY SAUCEPAN.
- GENEROUSLY SEASON BEEF PATTIES ON THE UNCOOKED SIDE. WE RECOMMEND USING FINE HALEN MÛN BUT ANY GOOD SALT WILL WORK.
- COOK THE PATTIES FOR APPROXIMATELY 90 SECONDS,
- THEN FLIP AND COOK FOR A FURTHER 90 SECONDS.
- PLACE 1 SLICE OF AMERICAN CHEESE ON ONE PATTY (3 PATTIES IF DOUBLE), STACK THE PATTIES THEN ADD 1 SLICE OF MONTEREY JACK TO THE TOP PATTY AND ADD THE BUN LID. COVER WITH A LID OR UPSIDE DOWN BOWL/ PAN.
- BUILDING YOUR STACK: ADD SOME HOUSE SAUCE , PICKLES AND BACON TO THE BASE. TOP WITH THE #MELTYMELTY PATTIES. REPEAT THE PROCESS WITH THE OTHER PATTIES.
- POP YOUR BURGER ON THE HILLS PAPER PROVIDED, TAKE YOUR BEST PIC AND TAG US @HILLSBRECON.

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