



HOW TO COOK YOUR BURGER

INGREDIENTS :

- 2 Buns
- 2 Burger Patties
- Slices of cheddar cheese
- Homemade Mustard Mayo
- BBQ Sauce
- Pickled Cucumber
- Balsamic Onions



Warm the pan. Heat a pat of butter or a teaspoon of oil in a griddle or large pan over medium heat.

TOAST YOUR BUNS !!!

Place the bun halves cut-side down in the warm butter or oil. Toast until the surface is golden-brown. Transfer the toasted buns to a serving plate.

COOK THOSE BURGERS !!!

Wipe pan clean with a paper towel add a little bit more oil and Increase the heat to medium-high and keep a careful eye on the pan. When you see the first wisp of smoke, you're ready to cook the burgers.

Generously season both sides of your burgers with salt and pepper.

Place the burger patties in the hot pan, leaving a little space between each one. The burgers should sizzle on contact — if they don't, nudge the heat up a little. Cook for 3 to 5 minutes.

Quickly slide a spatula under the burgers and flip to the other side. You should see a dark brown sear on the underside. You can add some BBQ sauce to the top of the burger at this stage Cook for another 3 to 5 minutes to your preferred doneness.

If making cheeseburgers, top the burgers with cheese as soon as you flip them. If the cheese isn't melting fast enough, cover the pan with a lid or other dome to encourage the cheese to melt.

Finish the burgers. When the burgers have finished cooking, transfer them to the toasted buns and finish with the burger toppings.

HOW WE ASSEMBLE OUR KNEAD BURGERS

BUN TOP	
BBQ SAUCE	
ROCKET	CUSTOMERS OWN
BALSAMIC ONIONS	
MELTED CHEESE	
BURGER PATTY	
PICKLED CUCUMBERS	
SLICED TOMATO	CUSTOMERS OWN
MUSTARD MAYO	
BUN BOTTOM	

BURGER COOKING TIMES
Medium-Rare (red in the middle) : 6 minutes total
Medium (pink in the middle) : 7 to 8 minutes total
Medium-Well (a smidge of pink in the middle): 9 minutes total
Well Done (no pink): 10 minutes total