





THE WINNING STACK 6oz FULLY COOKED

WHAT TO DO:

1. Toast the bun and add Mayonnaise and a bed of lettuce.
2. Cook the Big Al's Fully Cooked 6oz Burger as follows; Place the burger in a preheated combi oven to 200°C, 400°F . Place product on a baking tray and cook for 10 minutes, turning half way through cooking. Allow to stand for 30 secs.
3. Once cooked, melt the American Cheese slice on the patty and then place on the lettuce.
4. Load with Big Al's BBQ Pulled Pork and fried onions. Add pickles and BBQ Sauce. Finish with the burger lid on top of the stack.