



Gourmet

DOUGHNUT BURGER



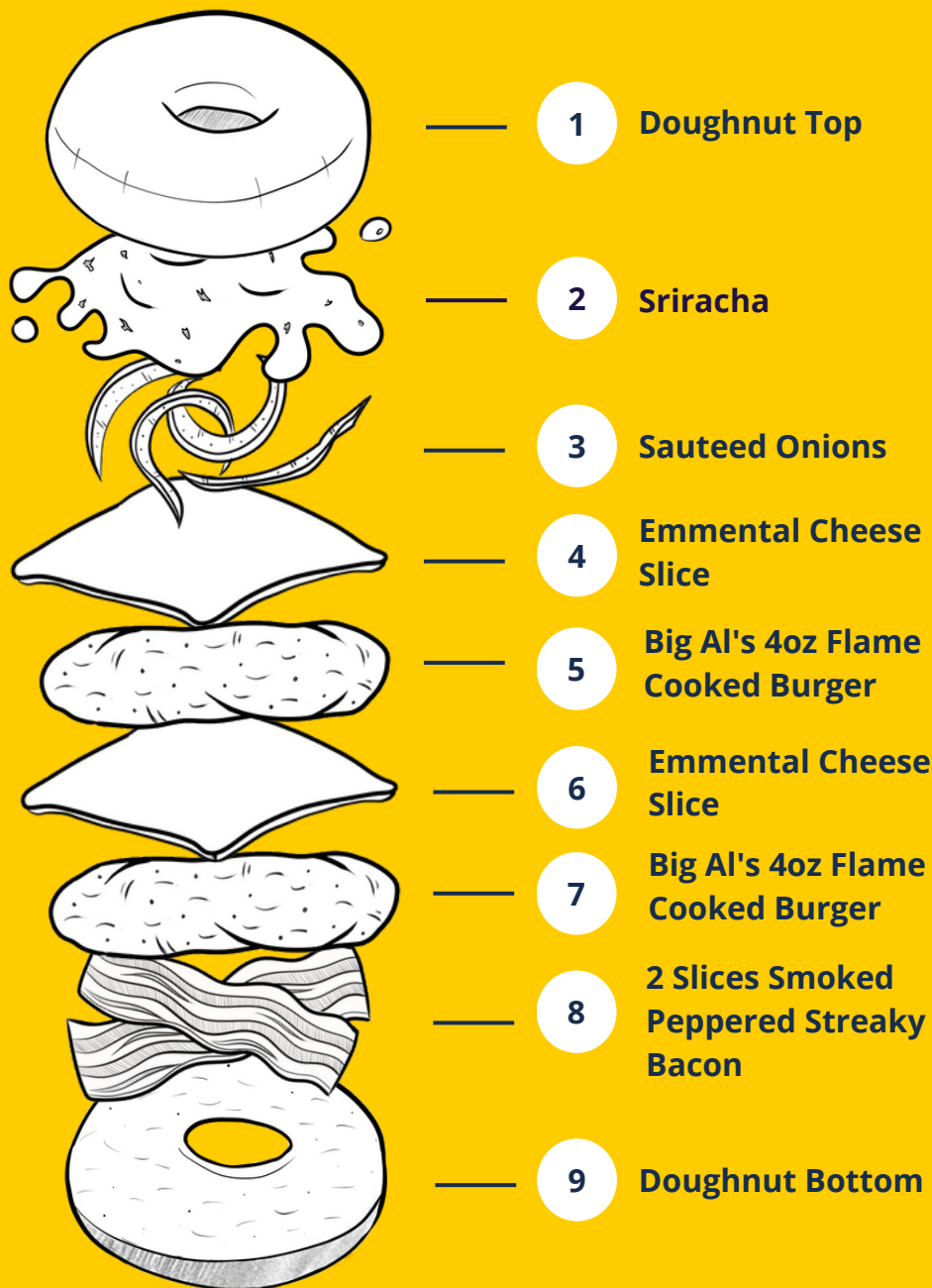
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Ingredients:

2 Big Al's 4oz Flame Cooked Burger, 1 Glazed Ring Doughnut, 2 Slices Monterey Jack Cheese, 2 Slices Smoked Peppered Streaky Bacon, 20g Sauteed Onions, 10g Sriracha

What To Do:

- 1 Cook the Burgers as per packaging.
- 2 To cook streaky bacon, place in the oven with some black pepper and brown sugar and cook in the oven for 15 minutes, turning halfway through.
- 3 Slice the ring Doughnut in half and toast on the grill.
- 4 Add the bacon & sriracha to the doughnut
- 5 Place the sliced cheese on both patties, and onion on the top patty
- 6 Add to the doughnut, top & serve





Elevated

DOUGHNUT BURGER



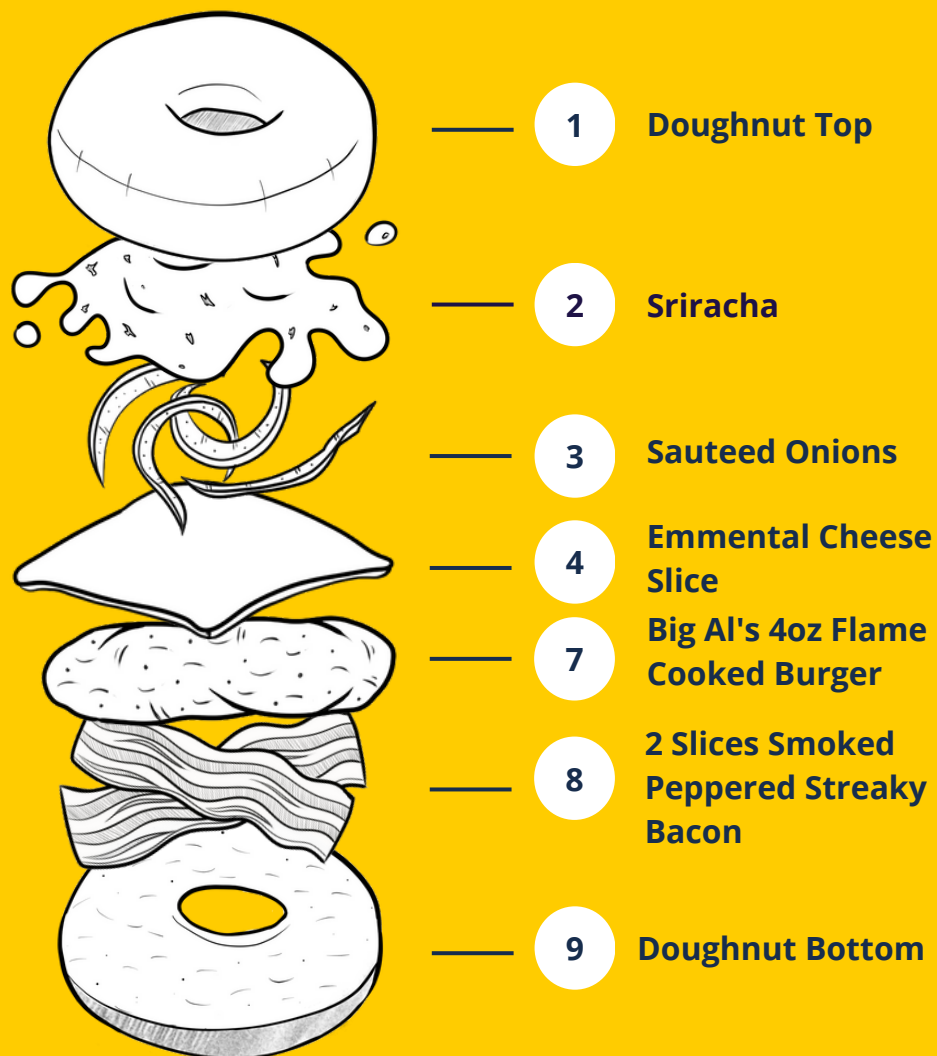
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Ingredients:

Big Al's 4oz Flame Cooked Burger, 1 Glazed Ring Doughnut, 1 Slice Monterey Jack Cheese, 2 Slices Smoked Peppered Streaky Bacon, 20g Sauteed Onions, 10g Sriracha

What To Do:

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- 2 To cook streaky bacon, place in the oven with some black pepper and brown sugar and cook in the oven for 15 minutes, turning halfway through.
- 3 Slice the ring Doughnut in half and toast on the grill.
- 4 Add the bacon & sriracha to the doughnut
- 5 Place the sliced cheese and onion on the patty
- 6 Add to the doughnut, top & serve





Classic

DOUGHNUT BURGER



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Ingredients:

Big Al's 4oz Flame Cooked Burger, 1 Glazed Ring Doughnut, 1 Slice Monterey Jack Cheese, 2 Slices Smoked Peppered Streaky Bacon, 20g Sauteed Onions

What To Do:

- 1 Cook the Burger as per packaging.
- 2 To cook streaky bacon, place in the oven with some black pepper and brown sugar and cook in the oven for 15 minutes, turning halfway through.
- 3 Slice the ring Doughnut in half and toast on the grill.
- 4 Add the bacon to the doughnut
- 5 Place the onion on the patty
- 6 Add to the doughnut, top & serve

