



Gourmet

IRISH STAPLE



BURGER

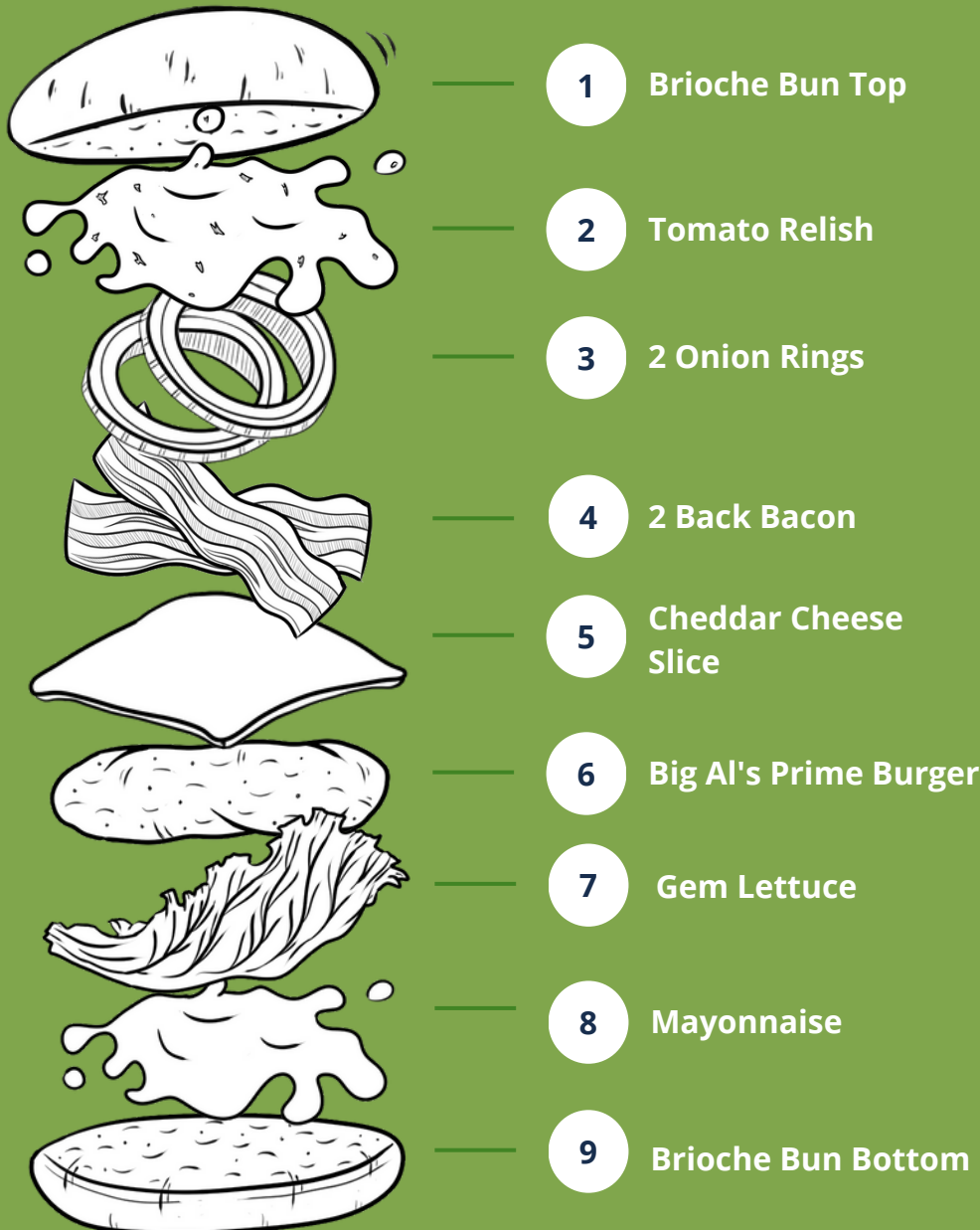
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Ingredients:

Big Al's Prime Burger, Brioche Bun, 1 Slice Cheddar Cheese, 2 Back Bacon slices, 15g Mayonnaise, 15g Tomato Relish, 10g Gem Lettuce, 2 Beer Batter Onion Ring

What To Do:

- 1 Cook patties as per packaging
- 2 Cook the back bacon on baking parchment in the oven for 20 minutes at 180C until it gets a nice colour. Toast the burger bun
- 3 Cook the 2 onion rings as per packaging
- 4 Spread the Mayonnaise evenly on the bottom buns and relish on top bun
- 5 Add lettuce to the Bottom bun
- 6 Place the cheddar on the patty in the last minute of the cook to melt it and place the patty on the lettuce
- 7 Top the patty with bacon and the onion ring and add top bun and enjoy!





Elevated

IRISH STAPLE



BURGER

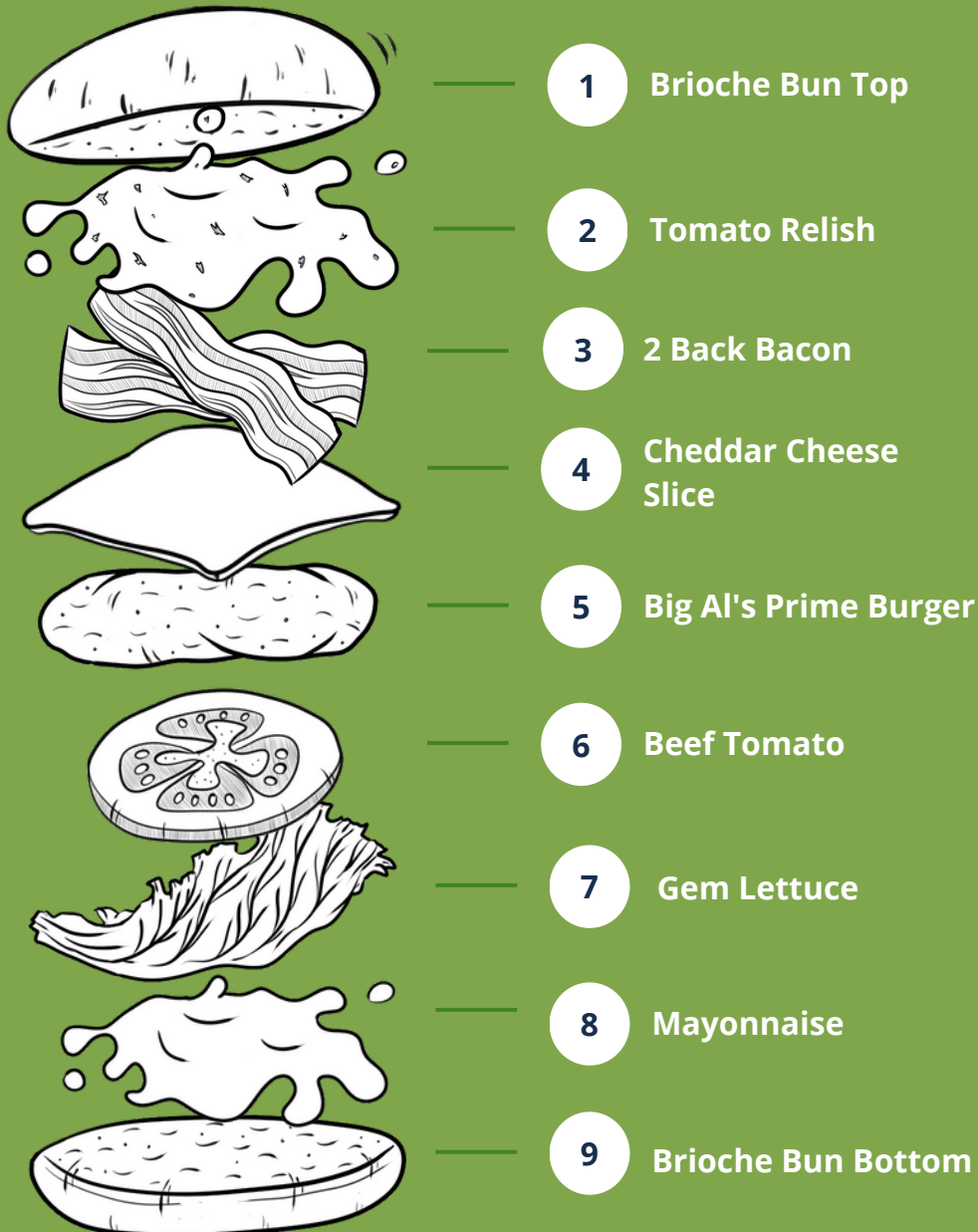
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Ingredients:

Big Al's Prime Burger, Brioche Bun, 1 Slice Cheddar Cheese, 2 Back Bacon slices, 15g Mayonnaise, 15g Tomato Relish, 10g Gem Lettuce, 1 Slice Beef Tomato

What To Do:

- 1 Cook patties as per packaging
- 2 Cook the back bacon on baking parchment in the oven for 20 minutes at 180C until it gets a nice colour. Toast the burger bun
- 3 Spread the Mayonnaise evenly on the bottom buns and relish on top bun
- 4 Add lettuce & tomato to the Bottom bun
- 5 Place the cheddar on the patty in the last minute of the cook to melt it and place the patty on the lettuce
- 6 Top the patty with bacon and the onion ring and add top bun and enjoy!





Classic

IRISH STAPLE



BURGER

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Ingredients:

Big Al's 6oz Fully Cooked Burger, Brioche Bun, 1 Slice Cheddar Cheese, 2 Back Bacon slices, 15g Tomato Relish, 10g Gem Lettuce, 10g diced white onion

What To Do:

- 1 Cook patty as per packaging
- 2 Cook the back bacon on baking parchment in the oven for 20 minutes at 180C until it gets a nice colour. Toast the burger bun
- 3 Spread the relish on the top bun
- 4 Add lettuce & onions to the Bottom bun
- 5 Place the cheddar on the patty in the last minute of the cook to melt it and place the patty on the lettuce
- 6 Top the patty with bacon and add top bun and enjoy!

