



Cook Time:

Approx. 10 mins

Recommended Method:

BBQ Grill

Our burgers are made with fresh ground chuck & brisket and are ready to hit the grill.

Burger Instructions

1. Preheat your BBQ to medium-high heat.
2. Remove burgers from their packaging, season with our burger spice and place onto the heated grill.
3. Grill for approximately 5 minutes per side, until an internal temperature of 160°F is reached.

In the final 1-2 minutes:

4. Add cheese to the burgers for the perfect melt. (If applicable)
5. Butter the buns and toast on the grill.
6. Reheat the bacon, carefully positioning so as not to lose these tasty strips between the grills. (If applicable)
7. Remove from the grill and assemble your burgers to your preference. Serve and enjoy.

Chef Tip

Don't press down on the burger when they're cooking as this will release the juices that keep the burger moist and full of flavour.