



SUMMER MENU ESSENTIAL #2

Signature angus
cheese burger
with Heinz Tomato
Ketchup, mild mustard
and dill pickle on
a sour dough
toasted roll

You will need

Angus mince beef, onions, a small drop of Lea & Perrins, breadcrumbs, parsley, lettuce, mustard, a ciabatta roll, cheese, tomato, onion and a pickle to finish but not forgetting...

a bottle of Heinz Tomato Ketchup

Method

- 1 Mix the minced beef with the finely minced sautéed onions, Lea & Perrins, breadcrumbs and parsley, either by hand or by using a burger press
- 2 Flame grill the burger on the BBQ until cooked and season with black pepper
- 3 Split and toast the bun then starting on the base add the mustard, lettuce, burger, cheese, tomato, onion ring then the Heinz Tomato Ketchup and sliced dill pickle
- 4 Top and place a skewer through the burger to hold in place and serve

IT HAS TO BE

HEINZ

FOODSERVICE