



BIG BACON BURGER RECIPE KIT

6 WAGYU BEEF BURGER PATTIES (8oz each)

Highly-marbled Wagyu beef burger patties offer buttery texture and exquisite flavor. These thick and juicy patties are composed of a 75% lean meat and 25% fat blend for the richest of burger experiences.

PRO TIP: Prepare burger patties from frozen state to keep from overcooking.

1 APPLEWOOD-SMOKED BACON (12oz pack)

Heritage breed pork bellies are rubbed with salt and sugar before being smoked over natural applewood chips. It's bacon as it should be: slightly sweet, smoky and salty and totally natural. The perfect balance without any preservatives, nitrates, nitrites or artificial flavorings.

PRO TIP: Prepare the bacon in the oven or over medium heat on the stove or grill prior to cooking the burgers.

2 BLACK TRUFFLE BUTTERS (3oz each)

Silky creamery butter blended with real black truffles creates a robust and earthy flavor which elevates any dish to new heights.

PRO TIP: Slather a generous amount of softened black truffle butter onto buns before toasting.

6 ARTISANAL BRIOCHE BUNS

Not your standard burger bun, these buttery and springy brioche buns are soft on the inside but hearty enough to support the layers of deliciousness nestled between them. Their flavor and texture work perfectly with the other elements to create the ultimate burger.

PRO TIP: Gently toast the top and bottom buns, creating a thin crust to soak up the juices from your finished burger.

TO PREPARE THE BURGERS:

- Arrange bacon in a single layer on a rack set over a rimmed baking sheet. Cook bacon in the oven until crisp, about 15-18 minutes. Remove and set aside.
- Cook patties from frozen over a lightly-oiled, preheated grill or in a lightly-oiled cast-iron skillet over medium-high heat. Sear patties until a nice crust forms, about 3-4 minutes each side. Continue to cook until your desired doneness. Remove patties from heat and top each patty with a pat of truffle butter while resting.
- Spread sliced brioche buns with the remaining black truffle butter. Place them butter-side-up on a sheet pan and toast in the oven until golden brown and warmed through.