



UNION HOME COOK

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UNION BURGER

SEASON BURGER WITH A HEALTHY DOSE OF SALT AND PEPPER ON BOTH SIDES. IN A PAN WITH DUCK FAT SEAR FOR 4-5 MINUTES EACH SIDE, PRESSING DOWN IN PAN SO IT GETS A NICE AND EVEN GOLDEN CRUST. FLIP BURGER AND ADD SWISS CHEESE TO MELT WHILE YOU ARE COOKING THE OTHER SIDE.

NOTE: BURGERS ARE ALSO EXCELLENT ON BBQ. IN THAT CASE USE THE EXTRA DUCK FAT TO ROAST POTATOES.

WET THE BUN QUICKLY UNDER RUNNING WATER AND PUT IN OVEN AT 400°F FOR 4-5 MINUTES. (FRENCH BAKER SECRET) IT SHOULD BE WARM, SOFT, AND STEAMY WHEN YOU CUT IT OPEN.

SPREAD SPICY MAYO ON BOTH SIDES.

STACK INGREDIENTS ON BOTTOM BUN AS FOLLOWS: CHEESE BURGER, COOKED BACON, GALANGAL GLAZE AND PICKLE. PUT LETTUCE ON THE TOP SIDE OF MAYO SMEARED BUN. PUT IT TOGETHER OR LEAVE IT FOR YOUR GUEST TO ADD TO.

NOTES: