

John Wayne/Haystacks Burger Kit

First step is to **HEAT YOUR OVEN TO 200°**. Then get your pan nice and hot ready to cook the bacon.

Once the bacon is nice and crispy pop it to one side ready for later. Give the pan a wipe and turn up the heat ready to sear the Welsh beef patties.

Make sure the pan is smoking hot. You won't need any oil in the pan as the beef dripping in the burger will do the job.

Once in the pan don't move it around. Press the centre of the patty slightly then Leave it for 90 seconds. Then flip it over for a further 90 seconds. **This process caramelises the burger creating a nice deep umami flavour.**

Next pop them into the oven for 6 minutes

When you cut your bread it's important to **cut closer to the top of the bun** and have a **slightly thicker bottom** as this allows room for the **juices of the burger to absorb.**

TOAST YOUR BUN IN THE PAN.

The next step is confection. Use back of teaspoon to spread.

TOP BUN

1tsp Confit > 1tsp Ketchup > ½tsp Cajun Mayo

BOTTOM BUN

1tsp of our hand made BBQ sauce

Once the 6 minutes is up take the seared burgers out of the oven, add the cheese slices Then pop back in the oven for a final 2 minutes.

Lettuce is optional but either a whole leaf or shredded iceberg will do the trick

When the 2 minutes are up take the burgers out of the oven and pop them onto the bun. Add the bacon and enjoy your 'Super Tidy Burger'

Vegan Smoke Stack Burger Kit

First step is to **HEAT YOUR OVEN TO 200°**. Once at temperature pop in the vegan patties and hash browns for **20 minutes**

Cut your bread in half and toast in a pan. Take the toasted buns from the pan and **add 1cm of oil to the frying pan** ready to shallow fry.

The next step is confection. Use back of teaspoon to spread.

TOP BUN

1tsp Confit > 1tsp Ketchup > ½tsp Cajun Mayo

BOTTOM BUN

1tsp of our hand made BBQ sauce

Once the 20 minutes are up take the patties and hash browns out of the oven and shallow fry in the pan with the oil. **They'll only need a couple of minutes either side to crisp off.** Remove from the pan and add the Violife cheese slices Then pop back in the oven for a final few minutes to melt the cheese.

Lettuce is optional but either a whole leaf or shredded iceberg will do the trick

When the cheese has melted to your liking take the burgers out of the oven and pop them onto the bun. Add the hash brown and drizzle with some BBQ sauce. Pop the top bun on and enjoy your Vegan Smoke Stack.





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