

## MILLENNIUM FALCON BURGERS



## INGREDIENTS

- 4 % OR % LB. BEEF PATTIES
- 4 HAMBURGER BUNS
- WORCHESTERSHIRE SAUCE
- KETCHUP AND MUSTARD
- SALT AND PEPPER
- BURGER TOPPINGS (LETTUCE, TOMATO, ETC.)



## INSTRUCTIONS

- CUT BURGER PATTIES BY FOLLOWING DIAGRAM.
- USE THE CUT PIECE OF BEEF TO SHAPE A COCKPIT AND ATTACH TO THE RIGHT SIDE OF THE BURGER.
- SEASON YOUR BURGER PATTIES WITH SALT AND PEPPER.
- GRILL UNTIL COOKED TO DESIRED TEMPERATURE. (WE RECOMMEND MEDIUM RARE, AS THE PATTIES WILL LOSE THEIR SHAPE IF THEY COOK TOO LONG.)
- BRUSH COOKED BURGERS WITH WORCHESTERSHIRE SAUCE..
- REFERRING AGAIN TO THE DIAGRAM, LINE THE BURGERS WITH KETCHUP OR MUSTARD..
- SERVE ON A BUN WITH DESIRED TOPPINGS.



AVAILABLE ON DIGITAL 6 M 9/14 ON BLU-RAYTM 6 4K ULTRA HDTM 9/25



