**Rebellious Burger**

- Toasted Split Top Bun
- TX Kobe Beef (Two 3.5 oz Patties)
- Prepared Medium Well
- American Cheese (Melted on top of both patties)
- Sunny Side Up Egg (TX, Free Range)
- 2 Bacon Slices (applewood smoked bacon)
- 1000 Island
- Minced White Onion

**RI Style Dogs**

- All beef
- Tx Kobe Beef meet sauce
- Yellow mustard
- Diced white onion
- Celery salt
- Seared buns (seared with sriracha butter)

## What is TX KOBE Ground Beef (and Akaushi Flatiron)?

Akaushi is a breed of Japanese cattle that has become available in the United States. Akaushi (Japanese Red Cattle) originated and evolved in Kumamoto, Japan. The cattle were developed to withstand the challenging climate and physiographic features of Kumamoto as well as the discriminating taste of Japanese consumers. Akaushi cattle are started on grass until they are 500-700 pounds, then transitioned to a higher energy feed that gives them intense marbling. Mother cows live on grass their entire lives. Its intense marbling contains a much higher percentage of monounsaturated fat (responsible for beef's flavor) that yields Prime quality grades.

HeartBrand's TX Kobe ground beef's unique composition and ratio of healthy fats helps to lower cholesterol and support weight loss. And is all natural and has no added hormones.
A higher concentration of monounsaturated fat relative to saturated fat. The American Heart Association notes that this can lead to lower cholesterol, the prevention of coronary heart disease and weight loss.
Natural source of oleic acid, the compound found in olive oil that the USDA touts as good for the heart. Oleic acid is what gives HeartBrand's Akaushi and TX Kobe beef its unique buttery taste!

Where we get our Akaushi & TX Kobe it is protected by Texas Rangers.

How do it differ from straight Kobe?
Kobe beef refers to meat that is produced only and exclusively in the Kobe area of Japan with specific bloodlines of Japanese Black Cattle. TX Kobe and Akaushi is the same cattle and quality beef, raised in TX.