Culinary & Product Development

Name: Double Burger with Pulled Pork: Two burgers fire-grilled with smoked gouda cheese, topped with melt in your mouth seasoned pulled pork and served on a toasted brioche bun and finished with Bourbon Sauce!

Ingredients:	Quantity	Procedure
All Beef Patties, 4 ounce	2 each	1. Cook beef patties to medium.
Smoked Gouda Cheese	2 slices	2. Heat pulled pork.
Pulled Pork	1.5 ounces	3. Toast bun. Place .75 of Bourbon sauce on the heel of the bun, add 1 slices of smoked gouda cheese, place pulled pork on top, then the other beef patty topped with 1 slice of smoked gouda cheese.
Brioche Bun	1 each	4. Place .75 Bourbon Sauce on the crown of the bun and place on burger and serve.
17915CLG Bourbon Sauce	1.5 ounces	