



Brunch Burger

Great ideas from the
Chefs at Brakebush

The Recipe

- 1 ea. 5702 Flame-grilled Chicken Burger
- 2 slices English muffin bread
- 1 ea. Seasoned pan-fried egg
- 1½ oz. Cheddar cheese (sliced)
- 2 tsp. Horseradish-Lemon cream cheese (prepared)
- 3 ea. Vine ripe tomato, sliced (seasoned & grilled)
- 8 ea. Asparagus, pencil thin (seasoned & grilled)
- ¼ cup Spicy Dill Pickle slices
- 1 Tbsp. Butter (room temp)

Method:

1. Griddle Chicken Burger until heated through.
2. Place bread on work surface & spread on one side of each the butter, and place on a hot griddle butter side down.
3. Next top each side with sliced Swiss to melt.
4. Now build one side with the Asparagus, tomato, the heated burger, topped with the horsey cream cheese.
5. Finish this burger with the pan-fried egg and the bread topper & enjoy

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