



South Beach Burger

Great ideas from the
Chefs at Brakebush

The Recipe

- 1 ea. 5702 Flame-grilled Chicken Burger
- 2 ea. Slices of Cuban style bread or ciabatta roll
- 1½ oz. Serrano ham (sliced)
- 1½ oz. Aged Swiss cheese (sliced)
- 2 tsp. Heavy mayonnaise
- 2 tsp. Spicy brown mustard
- ¼ cup Spicy pickles (don't skimp buy great pickles)
- ¼ cup Spicy banana pepper rings

Method:

1. Griddle Chicken Burger until heated through. Mix mayonnaise and mustard to make aioli.
2. Place bread on work surface & spread on the mustard aioli.
3. Next top each side with sliced Swiss & Serrano Ham.
4. Next top with the heated Burger, pickles and banana pepper rings.
5. Finish this burger by pressing on a griddle or panini grill (optional)

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