KIKKOMAN

Community Burger

INGREDIENTS

4 slices	of bacon
2	hamburger patties
2 slices	of Cheddar cheese
2	brioche burger buns
4	lettuce leaves
1	tomato
8 slices	of gherkin
30 ml	cocktail sauce
50 ml	Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste

PREPARATION

Step 1

4 slices of bacon
Fry the bacon until crispy.

Step 2

2 hamburger patties - **2 slices** of Cheddar cheese
Using the same pan, fry the patties on both sides until cooked through. Place a slice of cheese on each and allow it to melt.

Step 3

1 tomato
Cut the tomato into slices.

Step 4

2 brioche burger buns
Toast the burger buns in a pan with a little butter until golden brown on both sides.

Step 5

4 lettuce leaves - **1** tomato - **8 slices** of gherkin - **30 ml** cocktail sauce - **50 ml** Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
Mix the cocktail sauce with the Kikkoman Teriyaki BBQ-Sauce Honey and spread it onto the bottom halves of the toasted brioche buns. Layer with the lettuce, sliced tomato, gherkins, patties with melted cheese and crispy bacon. Top with the remaining bun halves and serve.