

# "THE #1"

## DAVID OUSTED'S

— HOMEMADE BURGERS —

FRESH <sup>ST.</sup> MARKET



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### INGREDIENTS

150g	ground angus chuck steak	1	brioche buns
		3	slices dill pickle
75g	ground pork	2	slices field tomatoes
3	slices applewood smoked bacon		mayo, dijon mustard, and ketchup, to taste
1	organic egg	2 tbsp	St. Agur blue cheese (optional)
50g	spring mix or lettuce		salt and pepper

### DIRECTIONS

Mix meats together in a stainless bowl. Season heavily with salt and pepper. Cook burger on pan or flattop until done. Separately, cook bacon strips. In a frying pan, fry egg to medium, set aside. Toast bun and dress with condiments. Place spring mix or lettuce, tomatoes, pickles, patty, bacon, egg and sprinkle blue cheese (optional).

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Watch David Ousted's cooking video online  
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