

# ASIAN INSPIRED BURGER KIT

**\$45**

SERVES 2



**GLAMPING TIP:** Pair with our Potato Salad Kit for the perfect glamping dinner experience.

## INSTRUCTIONS

For super simple prep, cook beef patties on the griddle in our camp kitchen. Approximately 3 to 4 minutes each side. Be sure to set the temperature to 400 degrees. Use the digital thermometer gun to check. Once the patties are close to done, add the mushrooms, sliced, to the griddle and saute. Cut the jalapeno jack cheese into slices and melt on top of the patties. Finally, cut buns and toast the open faces on the griddle before assembling your burger. Stack mushrooms, kimchi and shredded cabbage on top of the patties and enjoy. We love mayo and always add a generous amount to our buns.

*Please put organic waste in the compost bin provided. Please rinse plastic meat packing and place in the recycle bin.*

Burgers are the ultimate camping dinner, whether you cook them over an open fire or on the handy griddle in our camp kitchen. Our kit comes with an asian twist, local made golden kimchi!

## KIT CONTENTS

2 seasoned organic beef burger (Kootenay Co-op)  
125 gram jar of Golden Kimchi (Geewowza)  
2 brioche buns (Kootenay Bakery)  
Mushrooms  
Jalapeno jack cheese  
Cabbage  
Condiment kit\*

Make this kit serve 4 (\$15)



\* Condiment kits include bottle of olive oil, mayo, ketchup, mustard, and relish. Must be returned after use.