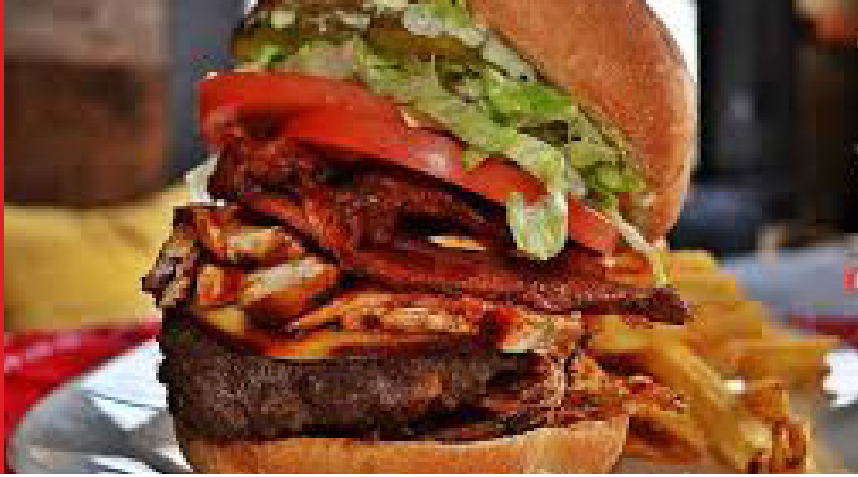


City of Maple Ridge's **LET'S COOK!** FOOD PHOTO CONTEST



BILLY MINER **3:10 TO YUMA BURGER**

INGREDIENTS

- Kaiser Bun(s)
- Ground Chuck Beef Patty
- Smoked Chicken (you can use whatever style you wish)
- Crispy Onions – purchased or use yellow onions thinly sliced and coated with flour, then deep fried until golden and crispy
- 40 Creek BBQ Sauce
- Bacon
- Gouda

INSTRUCTIONS

BUILD THE BOTTOM BUN

- Add burger sauce &/or Mayo
- Add Sliced Pickles

BUILD THE TOP BUN

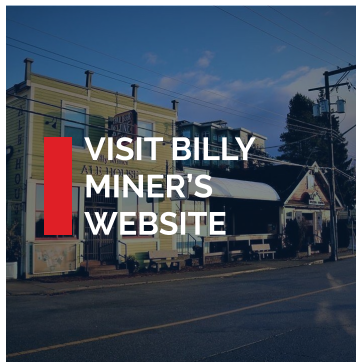
- Add Burger Sauce or Mayo
- Add Lettuce
- Add Tomato
- Add Crispy Onions

COOK & ASSEMBLE

- Cook the burger on BBQ to preferred taste
- While your burger is cooking, cook or heat your chicken in BBQ Sauce
- Add chicken to the Beef Patty
- Place 2 slices of Bacon & a Slice of Gouda Cheese on meat
- Combine the burger patty, chicken, bacon & cheese in the bun
- Once you pick it up, do not try & put it down



**RETURN TO
CONTEST
DETAILS &
OTHER RECIPES**



**VISIT BILLY
MINER'S
WEBSITE**



**SEE OUR
CANADA DAY
2021 WEBSITE**