SMASH BURGER. SMOKED BACON BRISKET SANDWICH WITH SMASHTOTS®

HANDLING INSTRUCTIONS
This meal kit should be prepared within 24 hours of receiving.
Follow guidelines for storing items before preparing:
• Keep tots frozen until ready to cook. Do not thaw prior to cooking.
• Keep produce, cheese, meats and condiments refrigerated.
• Store buns, seasoning and herb oil at room temperature.

INGREDIENTS

- FROZEN TOTS
- 12 BACON SLICES
- 4 BURGER PATTIES
- PICKLES
- 8 SLICES SMOKED CHEDDAR CHEESE
- HERB OIL (2 CONTAINERS)
- BBQ SAUCE (2 CONTAINERS)
- BRISKET
- BURGER SEASONING (1 CONTAINER)

PREP time: 5 min  
COOK time: 30 min  
READY in: 35 min  
SERVES: 4

ALLERGENS: EGG, DAIRY, GLUTEN, SOY
DIRECTIONS

1. **COOK THE TOTS**
   In one layer, spread Tots across the baking sheet. Place on the center oven rack and bake for 30 minutes. Use spatula to flip Tots after 15 minutes.

2. **COOK THE BACON**
   On the second baking sheet, evenly spread bacon slices and bake for 10 minutes on the bottom shelf. Wash hands. Check the bacon. Once edges are browned and crisp, remove from the oven. *cook time will vary by oven.

3. **COOK THE BRISKET**
   With 10 minutes left on the Tots, remove brisket portions from wrappers and place into a large non-greased skillet over medium heat. (Every piece of brisket should touch the pan surface).

4. **COOK THE BURGERS**
   While the brisket is cooking, remove wax paper and place burgers in a large skillet over medium heat. Wash hands. Evenly distribute burger seasoning over patties and cook for 2-4 minutes.

5. **WHILE THE BURGERS COOK**
   Butter the buns and toast in a skillet over medium heat. Remove from heat. After 2-4 minutes, flip the burger patties and cook for 2-4 minutes. Distribute 1 container of BBQ sauce evenly over the 4 patties and top each with 1 slice of cheese.

6. **ADD TOPPINGS TO BRISKET**
   Flip brisket, separate into 4 parts and distribute the 2nd container of BBQ sauce over each portion. Melt the 2nd slice of cheese over the BBQ’d brisket.

7. **REMOVE THE BURGERS**
   Cook burger to 158°F and place on toasted bottom bun. Top burger with BBQ brisket, then 3 slices of bacon, pickles and lastly, the top toasted bun.

8. **REMOVE THE TOTS**
   Remove from the oven and place Tots into a medium sized mixing bowl. Lightly salt Tots. Shake the oil container vigorously. Drizzle over Tots and mix to evenly coat.

9. **SMASHED IT!**
   Give a round of high-fives. Dinner is ready to serve!

BUILT IN CONVENTIONAL OVEN

- Preheat the oven to 425°F
- Set butter on counter to soften
- Read the entire recipe and set out all ingredients and items you need
- Wash your hands with soap for 20 seconds

**YOU WILL NEED**

- Conventional Oven
- 2 Baking Sheets
- 3 Large Skillets (optional - grill)
- Spatula
- Medium Mixing Bowl
- Table Butter Knife
- Butter To Toast Buns
- Salt

**OUR CHEF’S TIPS**

1. For a richer burger flavor, try melting 1/2 tbsp of butter in the pan while it heats up. Once melted, place burger patties in to cook.
2. Try adding a slice of fresh red onion, jalapeños, or a big scoop of your favorite coleslaw!
3. Kick your SmashTots® up a notch by adding grated parmesan cheese and garlic salt for a true culinary flavor.

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