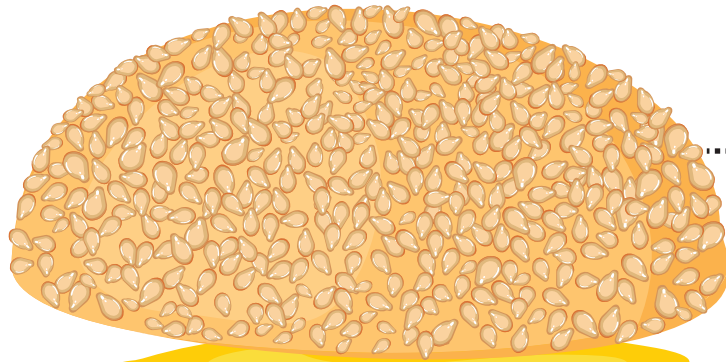


# the Perfect Burger

**BIG  
Marty's**



*Tip Idea: How to perfectly grill your buns: butter, then grill over indirect heat.*

## Secret Sauce

- Mayonnaise
- Yellow Mustard
- Pickle Juice (or diced pickles)
- Smoked Paprika
- Ketchup
- Garlic Powder
- Onion Powder



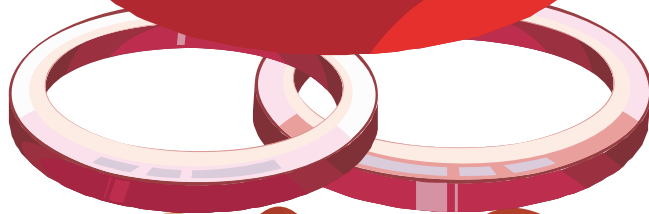
*Tip Idea: Don't be afraid to mix it up: add your favorite seasonings to make this sauce your own.*



## Tomatoes



*Tip Idea: Give these a nice char by grilling over high heat for 1-2 minutes.*



## Grilled Onions

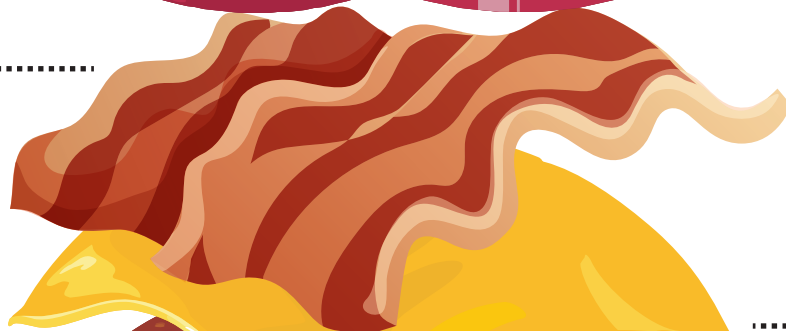


*Tip Idea: Grill over indirect heat until grill marks appear. Cut slices about 1-inch thick or try using a metal skewer to help the layers stay together.*

## Bacon



*Tip Idea: Either cook your bacon on a foil-lined tray on the grill, or cook in the oven on a cooking sheet for perfectly crispy bacon.*



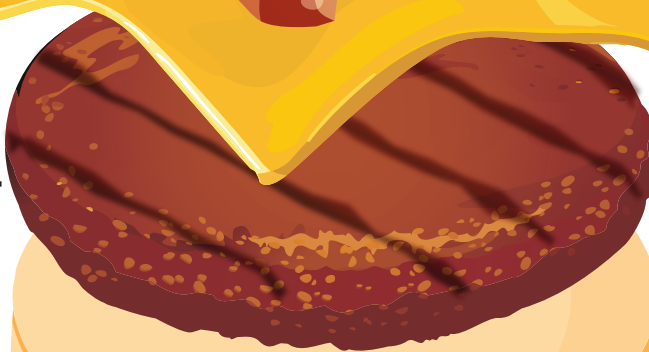
## Cheddar Cheese



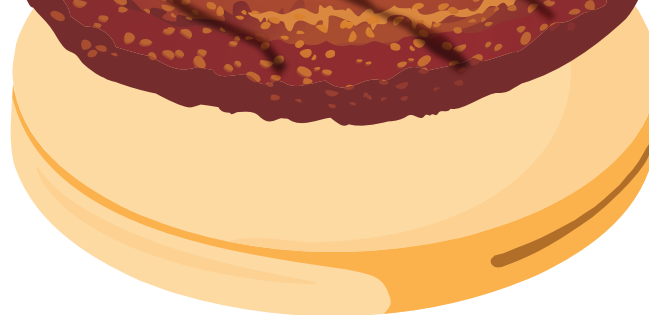
*Tip Idea: Or choose your favorite meltable cheese. (American is always an acceptable alternative).*

## All-Beef Patty

- 50/50 Chuck & Sirloin blend; between 15-20% fat content
- Generously season formed patty with salt and pepper on both sides



## Big Marty



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POTATO ROLLS AND BREAD

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