



Hero Certified Burgers

Hero@Home Patty Cooking Instructions



Note: For more information on our allergens, please visit the Food Safety page on our website.

Our beef is 100% Seasoned Angus Beef, raised without added hormones or antibiotics.



Patty Storage Guidelines

To ensure quality, safety, and freshness of our Hero Certified Burger patties, please follow these storage protocols:

- **Freezer Storage:**
Patties should be kept frozen until ready to thaw for cooking, unless you cook from frozen. This preserves their longevity and prevents spoilage.
 - **Refrigerator/Cooler Storage:**
When preparing to cook, patties may be moved from the freezer to the cooler to thaw. Important: Once thawed, patties must be used within 72 hours (3 days). Do not refreeze after thawing.
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Grill Preparation

- Preheat your grill or BBQ to 375°F - 400°F (190–205°C) before cooking.
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Cooking Instructions

4oz Patty – cooking from thawed

- **Standard Cook:**
Cook for 2 minutes per side (total 4 minutes).
- **Well Done Option:**
Cook for 2½ minutes per side (total 5 minutes).

6oz Patty – cooked from thawed

- **Standard Cook:**
Cook for 3 minutes per side (total 6 minutes).
- **Well Done Option:**
Cook for 3½ minutes per side (total 7 minutes).



Cooking From Frozen:
Preheat grill to 375°F (190°C). Cook frozen patties for 12–13 minutes per side, or until the internal temperature reaches 165°F.

Do not poke or press the patty, as this can cause the juices to escape. Avoid repeatedly flipping the patty, follow the cooking instructions carefully to ensure a perfectly juicy, delicious burger every time!



Food Safety – Internal Temperature

- Use a digital thermometer to check the internal temperature of the patty.
- The internal temperature must reach **165°F** to ensure the burger is fully cooked and safe to eat.

Insert the thermometer into the center of the patty, avoiding contact with the grill surface.

Bun Storage & Preparation

- **Storage:**
Buns must be kept frozen to maintain freshness and integrity. When ready to use, move buns to the cooler/refrigerator to thaw. Do not refreeze once thawed.
 - **Toasting:**
We recommend toasting the sesame seed bun directly on the grill for added flavor and texture. Toast for approximately 20 seconds, or until golden brown and slightly crisp.
 - **Important:** Once stored in the cooler, sesame seed bun must be used within 72 hours (3 days) as they are made fresh.
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Additional Notes

- Maintain consistent cooking times and temperatures to deliver the premium Hero Certified quality our guests expect.

ENJOY!



SHOW US YOUR HERO!

Grill it. Build it. Snap it!

Take a photo with your Hero Burger Box and your freshly grilled burgers, then DM us on Instagram [@heroburgersca](https://www.instagram.com/heroburgersca) for a chance to be featured on our page!

Tag us. Show us your Hero. Real. Good.

Burger Fun Zone:



Guess the name of this burger:

- A. Smashed Burger**
- B. Heavy Hitter**
- C. Signature Burger**



Can you colour your Hero Certified Burger in your favourite colours?

