



Celebrate 250 Years of American Flavor

The American Original BUBBA burger Board

FEEDS:

6 PEOPLE

PREP TIME:

20 MINUTES

COOK TIME:

15 MINUTES

TOTAL TIME TO PLATE:

35 MINUTES

GROCERY CHECKLIST:

For the Burger Board:

- 6 Original BUBBA burgers
- 2 Sesame seed burger buns
- 6 Slices of American cheese

Fresh Toppings:

- 1 Head of green lettuce
- 3 large tomatoes
- 1 Large red onion
- Dill pickle spears & pickle chips

Condiments & Sauces:

- Ketchup
- Yellow mustard
- Mayonnaise
- BBQ sauce

Optional Add-Ons:

- Bacon
- Grilled onions
- Jalapeños
- Pepper jack cheese
- Avocado

CLASSIC SIDES

- French fries
- Waffle fries
- Coleslaw
- Watermelon
- Baked beans
- Potato salad
- Pasta salad
- Potato chips

DIRECTIONS

STEP 1 - Build Your Burger Board Foundation.

Choose a large serving board, tray, or platter. Arrange small bowls for sauces, pickles, potato salad, coleslaw, and other sides. Slice all vegetables and prepare toppings so everything is ready for guests to grab and enjoy.

STEP 2 - Grill Your Original BUBBA burgers.

Heat your grill to medium-high. Place the frozen Original BUBBA burgers directly on the hot grill. Cook for 4 to 6 minutes, or until the juices start to rise to the top. Do not press down on the burgers while they cook.

STEP 3 - Add the American Cheese.

Flip your BUBBA burgers and cook for another 4 to 6 minutes. During the last 1 to 2 minutes of cooking, add one slice of American cheese to each burger and let it melt to ooey-goey perfection. Cook until each burger reaches an internal temperature of 160°F.



STEP 4 - Arrange the Board.

Place the hot Original BUBBA burgers in the center of a large serving board. Surround them with piles of crispy fries, waffle fries, fresh tomato slices, red onion rings, lettuce leaves, and dill pickles. Add small bowls of ketchup, mustard, and mayonnaise throughout the board for easy dipping and burger building.

Arrange everything in colorful sections to create a festive, crowd-friendly display worthy of America's 250th birthday celebration. The goal is to give guests everything they need to customize their perfect burger while enjoying classic cookout favorites.

STEP 5 - Celebrate & Serve!

Gather friends and family around the board and let everyone customize their perfect burger. Mix and match toppings, pile on favorite sides, and celebrate 250 years of American traditions with a spread that's made for sharing.

Pro Tip: Create a "Build Your Own Burger" station by labeling topping combinations like:

The All-American – American cheese, lettuce, tomato, onion, ketchup, and mustard

The Backyard BBQ – Cheddar cheese, bacon, grilled onions, and BBQ sauce

The Firecracker – Pepper jack cheese, jalapeños, grilled onions, and homemade burger sauce

No matter how your guests build theirs, Original BUBBA burgers make every burger a celebration.
