

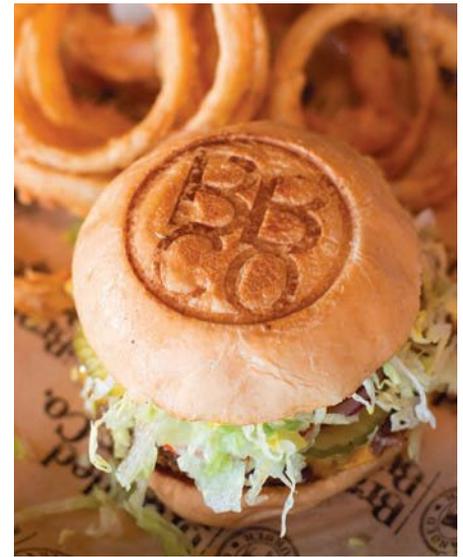


Branded Burger

205 S. Main Street
Red Oak, TX 75154
(972) 579-2203
Facebook: Branded Burger Co.

Hours:

Monday-Thursday: 11:00 a.m.-9:00 p.m.
Friday: 11:00 a.m.-10:00 p.m.
Saturday: 11:00 a.m.-9:00 p.m.
Sunday: 11:00 a.m.-4:00 p.m.



Makenzey, Kenadey, Micheal and Kelley Ivy, along with Kelley's brother, Matthew Edwards, invite you to sit down and enjoy a meal at their family-owned business.



SUMPTUOUS BRANDED BURGER

Micheal and Kelley Ivy believe the best way to eat a burger is right after it comes off the grill. — By Jo Monroe

Micheal and Kelley Ivy have been married for 22 years. Kelley is originally from Red Oak, but they have lived in Waxahachie for the past 14 years. This young couple seems to have found the secret to a successful business by building a marriage, home and family first. Their two daughters, who are active in the family business, Kenadey, age 10, and Makenzey, age 15, are already planning their futures to acquire college degrees in business and teaching. Meanwhile, they are both avid softball players.

Micheal, with 20 years in the field of construction, can and will build just about anything Kelley imagines. When it comes to cooking, Kelley is a true home chef and businesswoman. “She just cannot stay out of the kitchen,” Micheal laughed. “Kelley would watch cooking shows all day. She was always in the kitchen, and I’m always happiest cooking outdoors,” he said.

Four years ago, Kelley created a blend of spices for seasoning their burgers, a special method for grilling a 100-percent Texas Angus burger and an incredible batter for making onion rings that stay crunchy until you just can’t take another bite. She also created a special recipe for the ranch dressing. “People just drink it,” Kelley said. Together they developed a grilling style that keeps all the juices in the burger. Kelley personally trains everyone who will do the grilling.

Kelley and Micheal’s mornings start out like a Texas rancher. They are busy placing their brand on each of the 200-300 specifically made buns. “I ate a lot of bread before the right bun was found,” Micheal said. Thanks goes to a Midlothian friend and a professional baker, who helped create the bun. “When you take your first bite, you taste the burger. The bun was made