



September 2024

September- National Cheeseburger Week
(3rd Week of September):

CK Bacon Cheeseburger Pizza - 012352091001

CK Jalapeno Popper Burger - 012352091018

CK Pizza Burger - 012352091025

CK "Big Mac" Salad - 012352091032

CK Cheeseburger Sliders - 012352091049

Ingredients:**BC#012352091001**

- 1 crust 7" Pizza Dough, Self Rising
- 1 oz Catsup (Ketchup)
- 1 tsp Mustard, prepared, yellow (or 1 packet)
- 3 tbsp Mayonnaise, regular Salad Dressing
- 0.25 oz Pickle Relish, sweet
- 4 oz Ground Beef, 85% lean meat / 15% fat, raw
- 1 tsp Seasoning - All Purpose
- 0.75 cup Shredded Cheddar Cheese
- 0.25 oz Onions, raw
- 8 slices Pickles, cucumber, dill or kosher dill
- 4 slices cooked, baked Pork, cured, bacon, cooked
- 1 tbsp Catsup (Ketchup)
- 2 tsp Mustard, prepared, yellow (or 1 packet)

**Preparation Instructions:****Prep:**

- Thaw and dock the pizza dough.
- Mix together the larger amounts of ketchup and mustard with the mayonnaise and pickle relish.
- Peel and julienne the red onion.
- In a sauté pan over medium heat, cook the ground beef, seasoning with all-purpose seasoning. Cook until browned, then drain all grease.
- Cook the bacon slices until crisp, drain well, and crumble.

Cooking:

- Preheat the oven to 425°F or preheat a pizza oven.
- Slightly stretch the pizza dough.
- Spread the mayonnaise mixture over the dough, leaving a ring along the outer edge.
- Top with cooked ground beef.
- Sprinkle with shredded cheddar cheese.
- Sprinkle the top with red onions.
- Place into the oven and cook until the crust is golden brown and bubbly.

Final Touches:

- Remove the pizza from the oven and arrange pickle slices around the top of the pizza.
- Using the smaller amounts of ketchup and mustard, squeeze or drizzle circles of condiments over the top.

1 Serving: 603 Grams or 21.27 Ounces

Jalapeno Popper Burger

BC#012352091018

Ingredients:

2 oz Jalapeno Cheese Sauce
2 pieces Cheddar Cheese Jalapeno Popper Appetizer
1 tbsp Shortening Fryer ZTF
5.33 oz Ground Beef, 85% lean meat / 15% fat, raw
1 Roll Butter Brioche Bun (4.25 oz)
0.5 oz Onions, raw
1 leaf outer Green Leaf Lettuce, raw
3 slices thin/small Red Tomatoes, raw
2 tbsp Avocado Pulp
0.25 oz Butter, salted
0.5 tsp Kosher Salt
0.5 tsp Ground Black Pepper

**Preparation Instructions:****Preparation:**

- Preheat the deep fat fryer. Drop the jalapeno poppers into the fryer and fry until golden brown, ensuring they are crisped up but not fully cooked through.
- Drain the jalapeno poppers very well and pat dry on paper towels.
- Peel and julienne the onion.
- Wash, core, and thinly slice the tomatoes.
- Wash the lettuce and dry it well.
- Warm the jalapeno cheese sauce.

Assembly:

- Wrap the ground beef around the jalapeno poppers to form a patty.
- Preheat a flat top grill.
- Place the patty on the grill and season with salt and pepper. Cook for approximately 6 to 8 minutes per side, or until the internal temperature reaches 155°F.
- Butter the brioche bun and grill it on the flat top.

Final Assembly:

- Take the bottom half of the bun and layer with tomato slices.
- Place the cooked burger patty on top.
- Top with the warmed cheese sauce, followed by red onion slices and lettuce.
- Spread avocado pulp on the top half of the bun and place it on top of the burger.

Serve:

- Package and label the Jalapeno Popper Burger and label for service

1 Serving: 475 Grams or 16.76 Ounces

Pizza Burger

Ingredients:

BC#012352091025

- 0.25 oz Butter, salted
- 5.33 oz Ground Beef, 85% lean meat / 15% fat, raw
- 2 tsp Seasoning - All Purpose
- 1 oz Mozzarella Cheese, whole milk
- 1 slice Provolone Cheese (1 oz)
- 1 oz Parmesan Cheese, shredded
- 1 oz Sauce, pasta, spaghetti/marinara, ready-to-serve
- 8 slices round Pepperoni, pork, beef
- 2 x 1/4 tsp Italian Seasoning
- 3.5 oz Focaccia Bread

Preparation Instructions:**Preparation:**

- Warm the pizza sauce.
- Preheat a flat top grill.
- Cut open the focaccia bread and butter each side.

**Cooking:**

- Form the ground beef into a patty.
- Place the patty on the preheated flat top grill, seasoning with Italian seasoning and all-purpose seasoning. Cook for approximately 4 to 5 minutes per side or until the burger reaches an internal temperature of 155°F.
- Place the buttered focaccia bread on the grill to toast.

Assembly:

- When the burger is cooked, top it with the pasta sauce, mozzarella cheese, provolone cheese slice, shredded parmesan cheese, and pepperoni slices. Cover to melt the cheeses.

Final Assembly:

- Place the burger on the bottom piece of focaccia bread.
- Top with the remaining slice of focaccia bread.

Serve:

- Package, label, and serve the Pizza Burger.

1 Serving: 392 Grams or 13.83 Ounces

“Big Mac” Salad

Ingredients:**BC#012352091032**

- 18 oz Ground Beef, 85% lean meat / 15% fat, raw
- 1 tsp Kosher Salt
- 0.5 tsp Ground Black Pepper, ground
- 5 oz Cos or Romaine Lettuce, raw
- 2 cups Iceberg Lettuce (includes crisphead types), raw, chopped (1/2" pieces, loosely packed)
- 1 cup Red Tomatoes, ripe, raw, chopped or sliced
- 1 cup Cheddar Cheese, shredded
- 0.75 cup Pickles, cucumber, dill or kosher dill, chopped or diced
- 0.33 tbsp Sesame Seeds, whole, dried
- 0.75 cup Mayonnaise, regular Salad Dressing
- 1 oz Sweet Pickle Relish
- 2 tsp Mustard, prepared, yellow (or 1 packet)
- 0.33 tbsp Distilled Vinegar
- 4 grams Smoked Paprika
- 1 tbsp Honey

**Preparation Instructions:****Preparation:**

- Wash, core, and chop the cos or romaine lettuce. Spin in a salad spinner.
- Wash, core, and chop the tomatoes.
- Toast the sesame seeds.
- Dice the pickles.

Cooking the Beef:

- 1.Add the ground beef to a large skillet over medium-high heat.
- 2.Break apart with a spatula and season with salt and pepper.
- 3.Cook for 8-10 minutes, stirring occasionally, until the beef is browned and moisture has evaporated.
- 4.Drain all grease.

Making the Dressing:

- 1.Meanwhile, puree all the dressing ingredients (mayonnaise, sweet pickle relish, mustard, vinegar, smoked paprika, and honey) in a blender.
- 2.If the dressing is thicker than desired, thin it out with water and puree again.
- 3.Refrigerate the dressing until ready to serve.

Assembling the Salad:

- 1.In a large bowl, combine the cos or romaine lettuce, iceberg lettuce, tomatoes, shredded cheddar cheese, and diced pickles.
- 2.Add the cooked ground beef.
- 3.Drizzle the prepared dressing over the salad. If serving Immediately. If it's for later service portion dressing into a souffle cup and place in container
- 4.Toss gently to coat everything evenly.

Garnish:

- Garnish the salad with toasted sesame seeds, if desired.

Package and Label for service**4 Servings: Across four Packages 350 Grams each**

Cheeseburger Sliders

BC#012352091049

Ingredients:

32 oz Ground Beef, 85% lean meat / 15% fat, raw
2 tsp Garlic Powder
1 tsp Kosher Salt
2 tsp Ground Black Pepper
1 tbsp Olive Oil
24 oz Sweet Onions, raw, diced
12 Hawaiian Dinner Rolls
3 oz Butter, salted (melted)
0.5 tsp Kosher Salt
6 tsp Brown Sugar, unpacked
1 tbsp Worcestershire Sauce
6 tsp Grey Poupon Dijon Mustard
0.5 tbsp Sesame Seeds, whole, dried
2 cups Cheddar Cheese, shredded
24 slices Pickles, cucumber, dill or kosher dill



Preparation Instructions:

Preparation:

1. Preheat the oven to 350°F.
2. In a bowl, combine the ground beef with garlic powder, kosher salt, and ground black pepper. Press the seasoned beef into the bottom of a 9×13-inch baking dish in an even layer.
3. Bake for 20 minutes. Drain any excess liquid and set aside.
4. In a large skillet over medium-high heat, heat the olive oil. Add the diced onions and cook until translucent and fragrant. Drain excess oil and set aside.

Assembling the Sliders:

1. Slice the Hawaiian dinner rolls in half lengthwise and place the bottom half in the same baking dish.
2. Layer the cooked beef evenly over the bottom half of the rolls, followed by the cooked onions, shredded cheddar cheese, and pickle slices.
3. Place the top half of the rolls over the fillings.

Making the Butter Topping:

In a small bowl, combine $\frac{1}{4}$ cup unsalted butter, $\frac{1}{2}$ teaspoon kosher salt, 2 tablespoons brown sugar, 3 teaspoons Worcestershire sauce, 2 tablespoons Dijon mustard, $\frac{1}{2}$ tablespoon sesame seeds.

Brush the tops of the rolls liberally with the melted butter mixture (or pour it over) and sprinkle with sesame seeds.

Baking:

1. Bake for an additional 20 minutes, or until the bread is toasted and the cheese is melted.

Serving:

- Slice into individual sliders and serve. Package 3 sliders per serving, label, and enjoy!

4 Servings: Across four Packages 622 Grams, 3 sliders each