



## **Bbq burger**

Pickled Red Pepper Relish, Cole Slaw mix topped with grilled tomato ketchup with tomato and lettuce all in a flamebroiled burger with wheat buns.

*Servings: 50 BBQ burgers (1 per serving)*

| <b>Ingredients</b>  | <b>Amount</b> | <b>Amount</b> |
|---|---------------|---------------|
| Flamebroiled Beef Steak Burgers with Wheat Buns, CN 68051 |               | 50 ea.        |
| Pickled Red Pepper Relish (see sub-recipe)                | 12 oz.        | 1 ½ C         |
| Grilled Tomato Ketchup (see sub-recipe)                   | 15 oz.        | 2 C           |
| Cole Slaw mix (see sub-recipe)                            | 37.50 oz.     | 3 C           |

### DIRECTIONS:

1. For product cooking: In a large sheet tray with parchment paper, place 24 frozen burger patties and arrange single layered bake at 350F for 14 mins. Grab a large hotel pan and fill with 1/2 inch of water and place a large perforated sheet pan on top. Place 24 frozen buns and align as needed and cover with aluminum foil. Bake at 350F for 14 mins.
2. The ratio for a full serving/how to build (bottom to top): •2 tsp or .30 oz. grilled ketchup BBQ •1 tbsp. or .5 oz. Cole slaw over the patty

•1 tsp or .2 oz. pickled relish over the top

## **AdvancePierre® PRODUCTS USED:**

*#CN 68051, Flamebroiled Beef Steak Burgers with Wheat Buns*

## **pickled red pepper relish**

BBQ burger (sub-recipe)

*Yield: ¾ C or 5.32 oz.*

| <b>Ingredients</b>     | <b>Amount</b> | <b>Amount</b> |
|------------------------|---------------|---------------|
| Red Bell Peppers (can) | 3 oz.         | ¾ ea.         |

|              |          |       |
|--------------|----------|-------|
| Dill pickles | 13.5 oz. | 1 ½ C |
|--------------|----------|-------|

**DIRECTIONS:**

1. For pickled relish, deseed red bell peppers and combine with pickles and puree.

**cole slaw**

BBQ Burger (sub-recipe)

*Yield: 3 C or 37.5 oz.*

| Ingredients | Amount  | Amount  |
|-------------|---------|---------|
| Cabbage     | 15 oz.  | ½ head  |
| Carrots     | 8 oz.   | 2 C     |
| Salt        | 0.6 oz. | 4 Tsp   |
| Sugar       | 0.9 oz. | 4 Tsp   |
| Vinegar     | 6.7 oz. | 1 C     |
| Mayonnaise  | 4.5 oz. | 4 Tbsp. |

**DIRECTIONS:**

1. Thin slice the cabbage, peel and grate the carrots and place in a large bowl and set aside.
2. Mix the Vinegar, salt and sugar together in a large bowl and toss the cabbage and carrots and mayonnaise. Set aside.

**grilled tomato ketchup**

BBQ Burger (see sub-recipe)

*Yield: 2 C or 15 oz.*

| Ingredients | Amount | Amount |
|-------------|--------|--------|
| Tomatoes    | 19 oz. | 3 ea.  |
| BBQ Sauce   | 10 oz. | 1 ¼ C  |

**DIRECTIONS:**

1. Slice the tomatoes and place on a large sheet tray with parchment paper lightly season with oil and roast in oven at 400F. Once tomatoes are

roasted place in blender and combine with BBQ sauce.

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|                   |            |
|-------------------|------------|
| CN Portion        | 1 sandwich |
| M/MA (oz)         | 1.00       |
| Grain (oz)        | 1.00       |
| Vegetable (oz)    | 0.00       |
| Calories          | 160        |
| Total Fat (g)     | 8.00       |
| Saturated Fat (g) | 3.50       |
| Sodium (mg)       | 230        |
| Carbs (g)         | 14         |
| Protein (g)       | 9          |



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|                   |            |
|-------------------|------------|
| CN Portion        | 1 sandwich |
| M/MA (oz)         | 1.00       |
| Grain (oz)        | 1.00       |
| Vegetable (oz)    | 0.00       |
| Calories          | 170        |
| Total Fat (g)     | 10.00      |
| Saturated Fat (g) | 4.00       |
| Sodium (mg)       | 230        |
| Carbs (g)         | 14         |
| Protein (g)       | 9          |

