



## **buffalo sauce 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.
Buffalo Sauce (see sub-recipe)	8 oz.	1 C
Celery Ranch Slaw (see sub-recipe)	30 oz.	3 ¾ C
Pickled Onions (see sub-recipe)	8.5 oz.	1 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): •1 tsp or .15 oz. buffalo sauce •1 ½ tbsp. or .6 oz. celery ranch slaw over the patty

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

### **AdvancePierre® PRODUCTS USED:**

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

## **Buffalo sauce**

Buffalo sauce burger (sub-recipe)

*Yield: 1 C or 7.5 oz.*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Franks Red Hot Sauce	7.5 oz.	1 C

Butter	0.5 oz.	4 Tbsp.
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**DIRECTIONS:**

1. To prepare buffalo sauce combine Franks Red hot sauce with butter and whisk together in a large pan and heat up. Set aside.

**celery ranch slaw**

Buffalo sauce Burger (sub-recipe)

*Yield: 3 C or 3 oz.*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Cabbage	16 oz.	2 C
Celery	6.2 oz.	¾ C
Ranch	5.4 oz.	¾ C.
Vinegar	2 oz.	6 Tbsp.
Buffalo sauce (see sub-recipe)	1 oz.	10 Tbsp.
Sugar	0.2 oz.	1 Tbsp.
Garlic powder	0.8 oz.	1 ½ Tsp
Black Pepper	0.3 oz.	½ Tsp

**DIRECTIONS:**

1. For the celery ranch slaw combine vinegar, ranch, buffalo sauce, black pepper, sugar in a large bowl and mix. Cut the celery into ¼ wedges and the cabbage into thin slices and toss the mix with the sauce and set aside.

**pickled red onions**

Buffalo sauce Burger (see sub-recipe)

*Yield: 2 C or 15 oz.*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Red Onion	4.25 oz.	½ C

Vinegar	2.20 oz.	¼ C
Salt	0.15 oz.	3/8 Tsp
Sugar	0.20 oz.	½ Tbsp.

**DIRECTIONS:**

1. For the Pickled Onions, in a large bowl combine vinegar, salt, sugar and whisk together until sugar and salt is dissolved. Think slice the red onion and place into a large container and pour in vinegar mixture and set aside.

Sku Number: 69051

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

