



Hawaiian Burger

Roasted pineapple jalapeno salsa, pickled red onion and teriyaki aioli served with tomato and lettuce all in a flamebroiled burger with wheat buns.

Servings: 50 Hawaiian burgers (1 per serving)

Ingredients	Amount	Amount
Flamebroiled Beef Steak Burgers with Wheat Buns, CN 68051		50 ea.
Roasted Pineapple Jalapeno Salsa (see sub-recipe)	25 oz.	3 C
Teriyaki Sauce (see sub-recipe)	15 oz.	2 C
Pickled Onion (see sub-recipe)	8 oz.	1 C

DIRECTIONS:

- 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.
- The ratio for a full serving/how to build (bottom to top): •2 tsp or .30 oz. teriyaki aioli •1 tbsp. or .5 oz. roasted pineapple jalapeno salsa 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

Roasted Pineapple Jalapeno Salsa

Hawaiian burger (sub-recipe)

Yield: 3 C or 25 oz.

Ingredients	Amount	Amount
Pineapple, tidbits	35 oz.	4½ C

Jalapeno peppers	0.8 oz.	2 ½ tbsp.
Tomato	11 oz.	1 ½ C

DIRECTIONS:

- For the Roasted Pineapple Jalapeno Salsa, on a large sheet tray with parchment paper place the drained pineapple tidbits and roast at 400F. Small dice the tomato and jalapeno peppers and place in large bowl. Once the tidbits are roasted combine all ingredients together and set aside.

Teriyaki Sauce

Hawaiian Burger (sub-recipe)

Yield: 2 C or 15 oz.

Ingredients	Amount	Amount
Teriyaki sauce	1 oz.	5 tsp
Mayonnaise	14 oz.	1 ¾ C
Lime juice	0.5 oz.	1 Tbsp.

DIRECTIONS:

- For the Teriyaki Aioli, combine the teriyaki sauce, mayo and lime juice and whisk together and set aside.

Pickled Red Onions

Hawaiian Burger (see sub-recipe)

Yield: 1 C or 8.5 oz.

Ingredients	Amount	Amount
Red Onion	4.3 oz.	½ C
Vinegar	2.2 oz.	¼ C
Salt	0.2 oz.	3/8 tsp
Sugar	0.2 oz.	½ Tbsp.

DIRECTIONS:

- For the Pickled Onions, in a large bowl combine vinegar, salt, sugar and whisk until sugar and salt is dissolved. Thin 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



Sku Number: 68051

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

