



50 Gourmet Burger RECIPES

From Kids Across the Country

Look inside for Back to School safety tips provided by:

NetSmartz® Workshop

A PROGRAM OF THE
NATIONAL CENTER FOR MISSING & EXPLOITED CHILDREN™

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Table of Contents

About The Red Robin Kids' Cook-Off Cookbook	1
The Red Robin Story.....	1
Back-to-School Safety with the National Center for Missing & Exploited Children® (NCMEC) and NetSmartz® Workshop	2-4
Ten Tips for Cooking with your Kids	5
Red Robin Tips for Making a Gourmet Burger	6
Clicky's Safety Burgers.....	7
Red Robin's Banzai Burger	8
50 Gourmet Burger Recipes from Kids Across the Country.....	9-38
Activity Pages.....	39

ABOUT THE RED ROBIN KIDS' COOK-OFF COOKBOOK

Foreword by Eric Houseman, President and COO, Red Robin Gourmet Burgers



At Red Robin, we are all about offering our Guests a variety of craveable gourmet burgers. And who better to create our next gourmet burger than kids? After the 5th annual nationwide search for our next gourmet burger through the Red Robin Kids' Cook-Off, we chose some of the most enticing recipes and have included 50 of them here, in this unique cookbook.

Besides inventive burger recipes, one of the best things about the cookbook is it also includes important back-to-school safety tips from the National Center for Missing & Exploited Children® (NCMEC). There is no better time to talk about back-to-school safety with kids than while doing something fun, like cooking.

Congratulations to 12-year-old Donovan Duggins from Wichita, Kansas who created the grand prize-winning Mt. Vesuvius Burger. His recipe is just one of the gourmet burger recipes in this cookbook. While you can make this recipe at home, make sure you visit one of our U.S. Red Robin® restaurants from July 25 through Sept. 11, 2011 to order Donovan's gourmet burger. For every Mt. Vesuvius Burger that is sold, Red Robin will donate 50 cents to NCMEC to support child safety initiatives up to \$50,000.

Many thanks to all of the kid chefs who submitted their own flavorful and innovative gourmet burger recipes to the contest! We hope you enjoy making these creative gourmet burgers at home.

THE RED ROBIN STORY

Where can you get a burger topped with grilled pineapple rings, crispy jalapeños, homemade guacamole, hand-battered onion straws or even a fresh, fried egg? At Red Robin® restaurants – where we're famous for Gourmet Burgers! And believe it or not, these Gourmet Burgers have taught us a lot about who we are as a company – always use the freshest, highest-quality Honest to Goodness® ingredients, take pride in what you're creating, be innovative and have fun!

The Red Robin legacy began in the 1940's with Sam's Tavern, a small tavern perched on a Seattle hilltop near the University of Washington campus. The owner, Sam, sang in a barber shop quartet and could frequently be heard singing the song, "When the red, red robin goes bob' bob' bobbin' along." In fact, Sam loved the song so much that he eventually changed the name of his tavern to Sam's Red Robin, and over the years it became known simply as the Red Robin® restaurant.

Today, Red Robin offers craveable, high-quality menu items for families and burger lovers alike. We serve more than 25 award-winning, signature Gourmet Burgers and chicken sandwiches served with Bottomless Steak Fries® (which means free refills!) as well as salads, entrees, soups, wraps and signature Bottomless Beverages™, all made with fresh ingredients.

BACK-TO-SCHOOL SAFETY

with the National Center for Missing & Exploited Children®
and NetSmartz® Workshop

The beginning of a school year can be a really exciting time for families as their children leave home for new schools, teachers, and friends, but it's also an important time to talk about safety. As the nation's clearinghouse regarding missing and sexually exploited children, the National Center for Missing & Exploited Children analyzed attempted abductions finding that 38% of the attempts occurred while a child was walking alone to or from school, riding the school bus, or riding a bicycle.

The National Center for Missing & Exploited Children and NetSmartz Workshop believe that preparation and family communication are essential in making sure this remains a safe and happy time for your family. This cookbook is filled with useful tips and fun activities to help families talk about making safer decisions during back-to-school time and year-round. Look for the tips on the next few pages and the activities featuring the well-known NetSmartzKids characters, Clicky, Nettie, Webster, and Router, in the back of the cookbook.

While your family is spending time together cooking or eating these delicious burgers, use these activities and tips to start this important conversation. For more exciting and smart ideas for how your family can stay safer, visit www.NetSmartzKids.org.



MY SAFETY RULES FOR GOING TO AND FROM SCHOOL

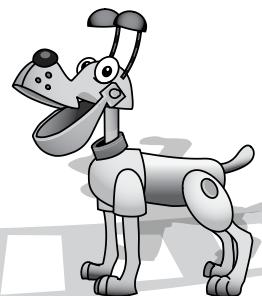
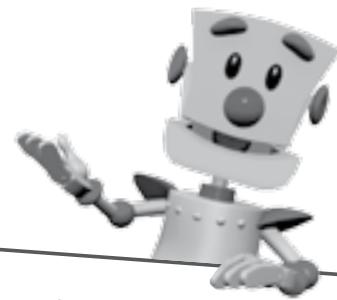
1
TAKE A FRIEND with you when walking, biking or standing at the bus stop and NEVER TAKE SHORTCUTS

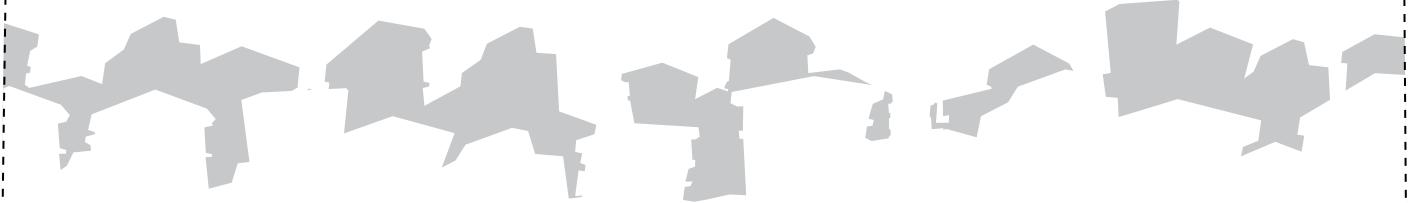
3
NEVER ACCEPT RIDES from anyone unless you have permission from a parent or guardian

2
If anyone bothers you, get away from that person and TELL a trusted adult right away

4
If anyone grabs you, try to GET AWAY by kicking screaming and resisting

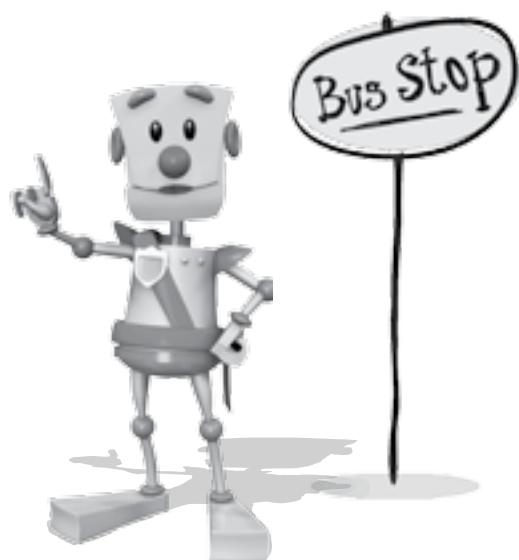
5
Always CHECK FIRST with your parent or guardian and the office before leaving school early





SCHOOL SAFETY TIPS FOR PARENTS/GUARDIANS

- 1** If your children walk to school, walk the route with them to identify landmarks and safe places to go if they are being followed or need help. If your children ride the bus, visit the bus stop with them and learn the bus number.
- 2** Make sure young children are properly supervised going to and from school, whether it is by you as a parent/guardian, an older sibling, or another trusted adult. Remind older children to always take a friend when walking or riding their bikes to and from school.
- 3** Talk to your children about what they should do if anyone follows, approaches, or in anyway bothers them. Include instructions to get away quickly and to tell a trusted adult. Teach your children that if anyone tries to take them away, they should yell loudly and make every effort to get away by kicking, screaming, and resisting.
- 4** Find "teachable moments" to practice safety skills with your children by creating "what-if" scenarios to make sure they understand how to use the safety messages in a real situation.
- 5** Know the school policy for
 - releasing students, both after school and at other times.
 - notification in case of an emergency.
 - posting names and photos online.



TEN TIPS FOR COOKING WITH YOUR KIDS

At Red Robin, we are all about families and fun. Through this cookbook, we encourage parents and kids to spend quality time cooking together in the kitchen. Below, we have included some helpful Red Robin tips on ways parents and kids can have fun together while staying safe in the kitchen.

1. Explain kitchen safety to your child before starting any cooking project. It's important that every child knows the "do's and don'ts" of cooking and kitchen manners.
2. Wash your hands with warm water and soap before starting any cooking project.
3. Prepare recipes that are kid-friendly. There are many cookbooks available, including this one, with family-friendly recipes that your child will be excited to make...and eat!
4. Give your child his or her own apron and plastic youth-sized cooking utensils.
5. Explain each step in the recipe to your child as you cook so they learn what it takes to make a great meal.
6. Allow your child to pour ingredients into the bowl or stir the contents so they are involved in the cooking process.
7. Only allow your child to participate in things that will not harm him or her. Do not allow your child to use knives or glass utensils, and make sure they do not touch a hot stove, cook top or pot.
8. Give your child praise while you cook together.
9. Expect some spills! Cooking is fun, but it can be messy!
10. Involve your child in the set-up, cooking and clean-up process. Although cooking is fun, it is important to clean up afterwards, too.

RED ROBIN TIPS FOR MAKING A PERFECT GOURMET BURGER

At Red Robin, one of our core values is having fun! However, we also know the importance of being safe, so we've developed some great tips to keep you and your family safe while you make these kid-invented Gourmet Burgers.

GENERAL FOOD SAFETY TIPS:

- Keep hot food hot and cold food cold.
- Cook food thoroughly; Red Robin recommends beef burgers be cooked to an internal temperature of 160° F, chicken burgers be cooked to 165° F, and pork burgers be cooked to 155° F. These internal temperatures should be reached for 15 seconds or more to ensure the meat is cooked through.
- Wash your hands frequently, especially after handling raw meat.
- Keep raw meat separate from cooked meat and other burger toppings to avoid cross contamination.
- Keep it clean; make sure there are plenty of clean utensils and platters to use before, during, and after making your gourmet burger.
- Refrigerate any leftovers promptly.
- If ever in doubt, throw food out!

WHEN YOU DECIDE TO MAKE A GOURMET BURGER ON THE GRILL, USE THESE TIPS:

- Position the grill well away from siding, deck railings and out from under eaves and overhanging branches.
- Never leave the grill unattended.
- Keep children and pets away from the grilling area by declaring a three-foot "safe zone" around the grill.
- Be sure to have a fire extinguisher on hand just in case.

CLICKY'S SAFETY BURGERS

Use this easy-to-follow recipe to teach your children about going to and from school safely.

Preparation Time: 10 minutes

Cooking Time: 6 minutes

Makes: 8 mini burgers

Ingredients:

1 pound lean ground beef
1 tablespoon Worcestershire sauce
2 teaspoons olive oil
1/4 teaspoon salt
8 small, soft dinner rolls
2-4 lettuce leaves
tomato
yellow mustard

Instructions:

1. Preheat the broiler.
2. In a large bowl, mix ground beef, Worcestershire sauce, oil, and salt until blended. Divide mixture into 8 balls. Roll the meat in your hands to make a meatball. Then, squish them between your palms to make a patty.
3. Place the patties on the broiler tray. Broil burgers about 3 minutes each side, or until cooked through.
4. While the burgers are broiling, prepare your burger toppings. Use this time to teach some safety rules about walking to and from school.
 - Tear the lettuce leaves into small pieces. Tell your child,

"This lettuce is green. Do you know what green means on a traffic light? It means go; it's safe. When you walk to school or wait at a bus stop, it's safer to go with a friend, so you can stay aware of your surroundings and observe all traffic rules."
 - Spread the yellow mustard on the dinner rolls. Tell your child,

"This mustard is yellow. Do you know what yellow means on a traffic light? It means be careful or caution. When you walk to school or the bus stop, you should take caution by not taking shortcuts through alleys or streets you don't know."
 - Slice the tomato and place one slice on each dinner roll. Tell your child,

"This tomato is red. Do you know what red means on a traffic light? It means stop; it's dangerous. If someone in a car approaches you or asks you to get in, that's a sign of danger. You should say 'NO,' and then go quickly to tell a trusted adult. Never get into a car with someone you don't know."



5. Place each burger on a dinner roll and enjoy!



RED ROBIN RECIPE

RED ROBIN'S BANZAI BURGER®

BURGER INGREDIENTS

Large gourmet sesame seed bun, toasted to a golden brown

Fresh ground beef made into a patty, $\frac{1}{3}$ lb or larger, 80% lean or above (Do not season with salt or pepper)

1 $\frac{1}{4}$ oz. teriyaki sauce, thick consistency

2 large pineapple rings marinated in teriyaki sauce

Your favorite high-quality mayonnaise

Fresh, vine-ripened tomato, cut into slices

Fresh, crisp iceberg lettuce, thinly shredded

Sliced cheddar cheese

BUILD:

Wash and scrub the produce prior to cutting. Use a hot grill and oil the grates before cooking the burger. Grill the patty to a minimum internal temperature of 160 degrees for a minimum of 15 seconds to maximize flavor and juiciness. Do not season the patty, but coat it with teriyaki sauce and cover one side of the patty with two slices of cheese. Grill the pineapple rings on both sides to caramelize the sugars from the fruit and teriyaki sauce. Spread mayonnaise on both sides of the bun. On the bottom bun, place the burger with teriyaki sauce and cheese, tomato slices, pineapple rings and shredded lettuce. Cover with the top bun. Serve with Steak Fries and enjoy! You've just made your own Red Robin Gourmet Burger! YUMMM®!





GRAND PRIZE WINNER

and online Fan Favorite

MT. VESUVIUS BURGER

INGREDIENTS:

A half pound beef patty (medium well)

Sesame seed bun

Crumbled bleu cheese

Lava sauce:

1/8 cup sweet BBQ sauce

1/8 cup of hot sauce

1 dash of garlic powder

1/8 t. paprika

1/8 t. cayenne pepper

2 strips of bacon

2 slices of provolone cheese (one below the bacon, one above the bacon)

BUILD:

In a small bowl, mix the ingredients of the lava sauce; set aside. Grill top bun and bottom bun. Spread a thin layer of lava sauce on the bottom bun. Add grilled hamburger patty, one slice of provolone cheese, two strips of bacon, the other slice of provolone cheese and crumbled bleu cheese. Spread more lava sauce on the top bun and place it on top of the burger. Enjoy!



Donovan Duggins

Age 12

Wichita, Kansas

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

There she blows! The tasteful explosion of the Mount Vesuvius Burger won't soon be forgotten! The flavor of the lava sauce erupts in your mouth, oozing with delicious hot flavor. See it all started out when I went to summer camp and we fried chicken. Since I spend lots of time watching food shows, I thought I should make some sauce for it. So, I tinkered around in the kitchen and made up this "lava sauce," and there you have it! Then my mom started thinking, "That may taste good on a burger!" We tried it, and now it is our favorite!



1ST RUNNER-UP

GORGNZOLA GOODNESS

INGREDIENTS:

1 T. gorgonzola cheese
1 t. crushed garlic
1-2 t. olive oil
1 T. chopped sundried tomatoes
1 pinch chopped parsley
1 bun
4-5 baby spinach leaves
1 beef patty

BUILD:

First you grill the burger to your liking. I prefer medium rare. Then you mix the gorgonzola, garlic, olive oil, sundried tomatoes and parsley into a spreadable paste. Place the beef patty on the bottom bun, then spread the gorgonzola and garlic paste, and then top with baby spinach and the top bun. Then, you are ready to enjoy my delicious creation!



Megan Casteel

Age 9

Mesa, Arizona

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I think the reason some people don't like cheeseburgers is because they are too cheesy. My burger is the classic American cheeseburger with an elegant twist. People would like my burger because it has just the pizzazz any cheeseburger needs. Plus it has the elements of any other regular burger by substituting the lettuce and tomato with sundried tomatoes and baby spinach! I came up with my recipe when I remembered that I used to love steak topped with garlic and gorgonzola cheese. I transformed that into a burger so I could enjoy it at home!



2ND RUNNER-UP

SOUTHWEST COBB BURGER

INGREDIENTS:

Beef
Tomato
Bleu cheese
Jalapeño
Onions
Lettuce
Avocado
Chipotle ranch
Applewood smoked bacon
Bun

BUILD:

Spread chipotle ranch on the bottom bun, followed by the applewood smoked bacon, then the jalapeño, then the beef with the bleu cheese, then lettuce, tomato, onion and avocado on the top.



Isabel Honzay

Age 8
Chandler, Arizona

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I live in Arizona and really like the chipotle ranch and jalapeños. I really like Cobb Salad. I used my imagination to combine those two foods to make this awesome burger!



3RD RUNNER-UP

THE BANGIN' SPICY CHICKEN ARTICHOKE

INGREDIENTS:

2 artichoke hearts
1 1/2 T. mayonnaise
1/4 cup grated parmesan
2 pepperoncinis
Shredded lettuce
Thin slices of red onion
Chicken breast
Hard Italian ciabatta roll
2 t. coarse ground mustard
1 slice cheddar cheese or pepper-jack cheese

BUILD:

Cut bread in half horizontally. Mash up artichoke hearts and mix with parmesan cheese and mayonnaise. Smear 1/2 on the bun bottom. Add mustard to the other half of the spread and smear it on the top of the bread. Add chicken to the bottom of bread and top with onion, cheese and lettuce—top off with pepperoncinis and then top of bun. Voila!! Spicy bang-bang!!!



Angela Feltz

Age 11
Portland, Oregon

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I like artichoke dip but wondered why it's not used as a spread. This contest made a great reason to use it as a spread. People like chicken sandwiches and this one is a little different. I think adults would like it!



FINALIST

THE BACON DILL DELIGHT

INGREDIENTS:

Beef patty
Deep fried dill pickles
Dill havarti cheese
Lettuce
Thousand Island dressing
Soft egg bun
Bacon, maple or smoked

BUILD:

1) Batter and deep fry dill pickles. 2) Cook beef patty to medium well (or however you like it)! 3) Melt cheese on burger. 4) Put burger on bun. 5) Top burger with bacon (maple or smoked). 6) Top burger with generous amount of deep fried pickles. 7) Place lettuce on burger. 8) Spread Thousand Island dressing on top bun. 9) Place top bun on burger and eat up.



Emily Whitaker

Age 8

Tualatin, Oregon

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I think people should have some more types of burgers to make sure they can enjoy their meal at Red Robin. My burger sounds super tasty and different from what people would expect. People like to go to Red Robin to try different and new types of burgers and my Bacon Dill Delight is #1 in different, tasty and new! I came up with my idea because I love pickles, bacon and burgers and I think a lot of other people do, too.



FINALIST

CAMPFIRE BURGER

INGREDIENTS:

2 T. bacon bits
1 burger
1/8 cup grilled/caramelized onions
1 slice American cheese
2 slices Texas toast (bun), buttered and grilled
2 T. sweet BBQ sauce
1/4 cup baked beans

BUILD:

Grill burger and thick slices of Texas toast. Mix bacon bits with baked beans. Caramelize the onions by stir frying in olive oil. Place burger onto toast. Slather with barbecue sauce. Spoon baked bean mixture on to burger. Top with onions and cheese. Close the sandwich with second slice of Texas toast.



Jake Tucker

Age 10

Chesterfield, Missouri

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

It's summertime. There's nothing better than sitting around a campfire on a warm summer night. Campfire foods always include baked beans and hot dogs. I wanted to put that flavor onto a burger I could have all year round. I thought about the sights and sounds from a recent campfire and came up with this recipe. Adding S'mores at the end makes it even better.



FINALIST

JALAPEÑO BLUE RANCH BACON BURGER

INGREDIENTS:

2 lbs. hamburger meat
1 T. seasoning salt
1 cup Red Robin® ranch dressing
12 slices of thick sliced bacon
Lettuce
1 egg
2 fresh jalapeños
2 cups of blue cheese
2 tomatoes
6 sesame seed buns

BUILD:

Mix egg, seasoning salt and hamburger meat together. Make into 1/3 lb. patties. This will make 6 burgers. Cook on grill until med/well done. Cook bacon and set aside. Get your Red Robin® ranch dressing and mix in blender with 2 jalapeños. Make sure to deseed them. Blend until smooth. Put burgers on bottom bun and put meat and bacon on and cover with about 1/3 cup of blue cheese. Then smother in ranch. Top with lettuce and tomato and top sesame seed bun. Then, serve with Red Robin® Fries.



Zack Caison

Age 10

Amarillo, Texas

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My gourmet burger deserves to be served at Red Robin® restaurants because it's delicious and will make your taste buds water when you just think about it. And we can go to Red Robin to eat once a week and it would give my mom a break from cooking. I came up with this recipe by putting all the things I love together on one bun. In fact, when you look at my picture you will notice, I'm the red head and will fight for my Red Robin® Jalapeño Blue Ranch Bacon Burger. Hope you enjoy.



FINALIST

JALAPEÑO CORNBREAD CHILI BURGER

INGREDIENTS:

Honey
Cornbread bun
Crispy jalapeño rings
Crispy onion straws
Pepper-jack cheese
Ground sirloin patty
BBQ sauce
Con carne chili

BUILD:

Lightly toast the inside of the cornbread bun. Building from the bottom up, spread BBQ sauce on toasted bottom bun. Add a thin layer of crispy onion straws. Place the juicy ground sirloin patty on the thin bed of crispy onion straws. Place the pepper-jack cheese upon the hot and juicy ground sirloin before adding the spicy con carne chili. Add another thin layer of onion straws and a few crispy jalapeño rings before placing on the top toasted bun. To finish, drizzle warm honey atop the bun. Wrap half the burger in paper sandwich wrap and serve with Red Robin's Steak Fries.



Dominic Staiti

Age 8

Citrus Heights, California

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

No beans about it... this is the tastiest and most unique chili burger known to man. It has all the makings of a cowboy classic!



FINALIST

THE MEATBALL BURGER

INGREDIENTS:

Beef
Garlic salt
Mozzarella cheese
Fresh basil
Tomato
Parsley
Parmesan cheese
Pesto spread
Bun
Oregano

BUILD:

Plop the burger in a bowl. Add a sprinkle of garlic salt (just a little), 3 shakes of parsley and 3 shakes of oregano. I like to mix it with my hands but Mom says you can't do that in public. When the burger is done I put the tomato on the top and the pesto spread on the bottom bun. The mozzarella cheese goes on the burger sprinkled with fresh basil from our garden. Then we all mangia, mangia!



Gavin Belliveau

Age 7
Kingston, Massachusetts

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I love to go to Red Robin when I'm good. We were eating there a few weeks ago when my mom told me I could make my own burger and win a vacation or Red Robin® gift cards. If I won we could eat at Red Robin every month she said. I like my mom's meat balls, but not the sauce. We make caprici salad a lot in the summer time from the garden. If you smash the two together you get my burger. You didn't have one like it on the menu so I thought it would be great!



FINALIST

TROPICAL HAWAIIAN TURKEY BURGER

INGREDIENTS:

Sweet Hawaiian roll
Turkey burger patty
Pineapple
Mango
Lime
Jack cheese
Lettuce
Red onion
Cilantro
Mayo

BUILD:

1. Grill turkey burger patty.
2. Toast sweet Hawaiian roll.
3. Chop pineapple, mango, red onion and cilantro and mix together to make salsa.
4. Add lime to salsa.
5. Spread mayo on roll.
6. Put burger on bottom half of roll.
7. Top with cheese, lettuce and salsa.
8. Put on top half of roll.
9. Eat and enjoy.



Malia Grant

Age 7
Fresno, California

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My favorite place to eat is Red Robin. I like going there because the food is yummy and the games are fun. I think my Tropical Hawaiian Turkey Burger will be very popular. Kids and adults will like it because it is a little bit sweet, a little bit spicy, and even a little bit healthy. I decided to make this recipe because I love visiting Hawaii. Mango and pineapple are my favorite fruits. Also, I like turkey burgers better than regular hamburgers. I think this tropical burger is the best.



COOKBOOK WINNERS

ALL AMERICAN CHILI DOG BURGER

INGREDIENTS:

1/2 lb. frankfurter
Red Robin® chili
Cheddar cheese
Onion
Crushed corn chips
Sourdough bun
Mustard

BUILD:

Slice frankfurter in 3 slices. Place on top of toasted sourdough bun bottom. Top frankfurter with Red Robin chili. Add cheese and crushed corn chips. Top with onions and put mustard on the top bun; place on the top of the chili mixture.

Sydney Simpson

Age 8

Fort Worth, Texas

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I think people would really love my burger. Red Robin doesn't have a hot dog choice. Every time I go to Red Robin, I miss the chance to have a hot dog. So I combined the idea of a burger with a hot dog and came up with the All American Chili Dog Burger. It is delicious!

APPLE OF MY EYE BURGER

INGREDIENTS:

Kaiser roll, toasted
1/3 lb. burger patty
2 slices of real cheddar cheese
6 slices sautéed granny smith apple (1/3 inch wedges)
1 tsp. whole grain mustard
1/2 red onion, sautéed
1 t. mayonnaise
2 T. vegetable oil
1 T. butter
2 slices crisp, thick sliced maple bacon

BUILD:

1. Sauté a granny smith apple in butter until soft but still firm. Sauté 1/2 red onion in vegetable oil until soft. Set aside the apples and onions. 2. Cook 2 slices of thick, maple bacon until crisp. Break in half and set aside. 3. Cook patty until nicely charbroiled. Add 2 slices of cheddar cheese slices and cook until melted. 4. Toast the Kaiser roll. Add the whole grain mustard, mayo, apples, bacon and add some of the onions. 5. Place the top onto the burger and eat it!

Alex Paloma

Age 10

Fremont, California

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My burger deserves to be served in Red Robin restaurants because my burger is special and created by me. I enjoy cooking and being able to make my own "creations." I enjoy eating at Red Robin a lot and would be honored to see my burger on the menu! I came up with this recipe by just having fun. My mom was making a pie with apples and I love apples and burgers and thought it would be fun to add the two together. Turns out it is a very tasty and easy way to make a burger that everyone would enjoy!



COOKBOOK WINNERS

THE BENEDICT BURGER

INGREDIENTS:

Hamburger patty
American cheese
Canadian bacon
Bacon
1 fried egg
Hollandaise sauce
Bun

BUILD:

Place cooked hamburger patty on bottom bun. Top with one fried egg, American cheese, 1 piece of Canadian bacon (approx. the size of hamburger patty) and two strips of bacon. Top with hollandaise sauce (optional). Could serve hash browns on the side as an alternative to French fries.

Nathan Varnell

Age 11

Broken Arrow, Oklahoma

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My burger deserves to be served because it contains many ingredients from an all-American breakfast (which I think would appeal to a wide audience - young and old).

THE BLEU FLAME

INGREDIENTS:

1/3 lb. beef patty
1/3 cup cream cheese
4 T. chopped pineapple
1 t. pineapple juice
Breaded jalapeño strips
1/8 cup sour cream
3 T. crumbled bleu cheese
Lettuce

BUILD:

Mix 1/4 cup cream cheese, 4 T. chopped pineapple and 1 tsp. pineapple juice. Spread thick mixture on bottom half of bun. Top with lettuce. Place 1/3 lb. beef patty on top of lettuce. Spread breaded jalapeño strips across beef patty. Mix remaining cream cheese with 1/8 cup sour cream to create sauce. Pour sauce over jalapeño strips, then sprinkle bleu cheese over sauce. Top with bun.

Abby Jaber

Age 10

Oshkosh, Wisconsin

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

Everyone loves a burger, and this one is both spicy and sweet! It will satisfy the appetites of the adventurous, as well as the traditional. I came up with this recipe after gardening with my dad. We grow jalapeños in our back yard garden and always have fun taste-testing them. Whew - they are hot!

Everyone should try a jalapeño at least once.



COOKBOOK WINNERS

THE B.O.R.G. BURGER

INGREDIENTS:

Crustini bun, toasted
1/3 lb. beef patty
6 cloves garlic
8 oz. cream cheese
1/4 cup sour cream
2 tomato slices
Romaine lettuce
Onion straws
1 slice mozzarella cheese
2 strips crispy Applewood smoked bacon

BUILD:

Blend the garlic, cream cheese and sour cream. Grill the burger. Toast the bun in an oven. Spread the garlic cream cheese mixture on both sides of the bun. Place lettuce on the bottom bun. Put onion straws on top of that, then the burger. Melt the cheese on top. Add the bacon, then, to finish things up, add tomatoes and top with bun.

Spencer Gillett

Age 12

San Dimas, California

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My burger deserves to be served in every Red Robin restaurant because it is a classic burger with a unique twist: garlic cream cheese and onion straws.

I came up with the idea for The B.O.R.G. (Bacon, Onion, Romaine, Garlic) when I was brainstorming for this contest. It tastes so good it would be wrong not to serve it in every Red Robin restaurant! With unique ingredients, it is a good choice for people who like traditional burgers but want something a little different. The point is, IT'S DELICIOUS!

BUFFALO BACON BLEU BURGER

INGREDIENTS:

Beef
Bleu cheese
Buns
Medium buffalo sauce
Crumbled bacon

BUILD:

1) Cook hamburger meat. 2) Put burger on bottom bun. 3) Put crumbled bleu cheese on hot burger so it melts. 4) Put crumbled bacon on top of bleu cheese. 5) Put medium wing sauce on top of bacon. 6) Put top bun on hamburger and serve.

Emily Platt

Age 10

Surprise, Arizona

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I think my Buffalo Bacon Bleu Burger deserves to be served at Red Robin because it is delicious and different. I came up with my recipe by experimenting with different toppings when my mom makes hamburgers for dinner. We eat a lot of buffalo sauce on chicken and I thought it would taste good on a hamburger. Plus, the tangy bleu cheese and crunchy bacon taste delicious. When I grow up I have a dream of becoming a chef and having my own restaurant. I would be so excited to go to Red Robin and see my burger on the menu.



COOKBOOK WINNERS

CHICKEN KABOB BURGER

INGREDIENTS:

1 whole wheat bun
1 grilled chicken breast
1/3 cup grilled colorful peppers
1 slice grilled red onion
1/4 cup cooked brown rice
2 1/2 T. lemon juice
3 cloves minced garlic
3/4 t. salt
1/3 cup feta cheese
3/4 cup mayonnaise

BUILD:

First make garlic sauce by mixing together mayonnaise, garlic, lemon juice, and salt. (This will be enough sauce for 3 to 4 burgers). Refrigerate for 30 minutes. Grill chicken breast until cooked through. Grill mixed colorful peppers (red, yellow, orange) and red onion until soft. To assemble burger, place a generous helping of the garlic sauce on both sides of the bun. On bottom half of bun, place rice, chicken, peppers, and onion; top with cheese (it helps to place cheese on top portion of bun where the sauce can hold it.) Enjoy!

Abrielle Walczak

Age 6

Kerman, California

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I think my Chicken Kabob Burger deserves to be served at Red Robin because Greek food is delicious, a lot of people like it, and Red Robin doesn't have a Greek burger! Everyone in my family loved it, including my baby brother, and I think other people would really love it, too! Plus, it is healthy and people can feel good about eating it. I came up with my burger idea by thinking about what I thought would taste good together. My mom helped me with the sauce. I really love it and I hope you do, too!

CHICKEN OLE



INGREDIENTS:

1 boneless, skinless chicken breast
Fresh, crisp shredded iceberg lettuce
Mild salsa
Sour cream
Tortilla strips
Ciabatta bun
4 cloves of crushed garlic
2 T. butter
2 T. extra virgin olive oil
Shredded Monterey jack cheese

BUILD:

Step #1: In a small sauce pan combine garlic, oil and butter over medium heat for 3 to 5 minutes. Step #2: Grill the boneless, skinless chicken breast. Step #3: Toast the ciabatta bun and then brush liberally with the garlic butter mixture. Place chicken on bottom bun, top with cheese, add the tortilla strips, lettuce, salsa and sour cream. Top it all off with the top half of the bun.

Tyler Heppner

Age 11

Mentor, Ohio

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My burger deserves to be served in all Red Robins because the second time is a charm. Who wouldn't want to eat a burger from the boy who created one last year and was in the top ten? People would know it's good and would buy it. My recipe was created on a rainy day at my Aunt's house when I wanted garlic bread and she wanted tortilla chips and salsa and my uncle wanted chicken. So I combined what the three of us wanted, added a few ingredients and the recipe was created.



COOKBOOK WINNERS

THE CRUNCHY PIE-GER

(MADE WITH REAL FRITOS®
ORIGINAL CORN CHIPS)

INGREDIENTS:

Potato bun
Cheese
Hamburger patty
Chili
Tomato
Sour cream spread
Fritos® Original Corn Chips
Lettuce

BUILD:

Spread sour cream on the potato bun, put lettuce on the bottom bun, then the hamburger patty, tomato, a large spoonful of chili, some Fritos® Original Corn Chips and melted cheese. Then the other bun on top also with sour cream.

Louie Rossi

Age 9

Menifee, California

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My mom used to eat Frito® pie all the time. One day she said I wonder how Fritos® would taste on a hamburger? So we tried it.

CRYIN' HAWAIIAN BACON BURGER

INGREDIENTS:

1 bun
1 beef patty
4 strips of bacon
2 pineapple rings
1 slice of Swiss cheese
2 Tbsp. spicy chipotle BBQ sauce
1/4 cup shredded lettuce
2 slices of red onion

BUILD:

To build this burger, first start off with a fresh bun and savory burger patty. Top that off by layering bacon, pineapple, Swiss cheese, red onion and finally the spicy chipotle BBQ sauce.

Spencer Way

Age 10

Ypsilanti, Michigan

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I thought of this recipe because the sweetness of the pineapple tastes so good with BBQ sauce. And who doesn't like a spicy burger?!



COOKBOOK WINNERS

DEEP FRIED MUSHROOM BURGER

INGREDIENTS:

1/3 lb. Angus burger patty
1 slice Swiss cheese
2 slices smoked bacon
3 deep fried button mushrooms
1 Tbsp. ranch dressing
2 slices tomato
Ciabatta bun
Shredded lettuce

BUILD:

Flame broil burger. Melt cheese. Top with deep fried mushrooms and cooked bacon. Place on bottom of grilled bun. On top, add ranch dressing, lettuce and tomatoes.

Madeline McCourt

Age 12

Newberg, Oregon

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I wanted to enter the contest last year, but I only ate chicken strips. This last year I started eating burgers, especially with bacon and cheese. I like Angus beef best. It is usually better for you than regular hamburger. Mushrooms are also a new favorite. I put ranch on everything so that made sense to put on my burger. Because I don't always eat vegetables, I needed to put some lettuce and tomatoes on it to make my parents happy! Ciabatta buns are square and taste more interesting than a regular bun.

I love this burger!

EAST MEETS WEST BURGER

INGREDIENTS:

Sesame seed bun
1 tsp. Patak's® Mango Chutney
3 tsp. sweet pickle relish
Hamburger
1 slice Kraft® Deli Deluxe Bacon Cheddar Cheese
1/2 tsp. curry powder
Salt
Lettuce
Tomato
1 Tbsp. mayonnaise

BUILD:

First, salt the meat and grill the hamburger to Red Robin perfection. Then open the bun on a plate. In one small bowl mix the mango chutney and the sweet pickle relish. In another small bowl mix the mayonnaise and curry powder. On the bottom bun add the chutney-relish mix. Place the burger on the relish and add a slice of Bacon Cheddar Cheese. Next, spread the curry mayonnaise on the top bun. Add the lettuce and tomato to the cheese and top with the bun.

Emily Gustafson

Age 7

San Diego, California

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

In school I learned that the United States is a melting pot. I feel that my East Meets West Burger is a good example of how flavors from America blend well with flavors from India. I love watching cooking and food shows. I was watching one where a lady cooked with a lot of Indian spices and flavors. I wanted to try some so my parents took me to an Indian restaurant. Some things were a little too spicy, but I really liked the curry and the sweet desserts. My burger has salty and sweet flavors. I hope you like it!



COOKBOOK WINNERS

FOUR CHEESE WITH PEPPERONI PLEASE CHICKEN BURGER

INGREDIENTS:

Grilled chicken breast
3 Tbsp. pizza sauce
1 slice of mozzarella cheese
1 slice of provolone cheese
1 slice of parmesan cheese
1 slice of Romano cheese
5 large pepperoni slices
Ground pepper
Garlic salt
Ciabatta bun

BUILD:

Toast your ciabatta bun, season the chicken with pepper and garlic salt. Then grill the chicken breast. Make sure to add all four cheeses to the chicken hot off the grill so they melt. Then add pizza sauce to the top and bottom of bun. Place the pepperonis on the bottom bun, the chicken on top of that, then the top bun, and serve with a side of marinara sauce.

Makayla Williams

Age 7

Palm Springs, California

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

If you love pizza then you'll love this chicken burger. It's a new way of serving that pizza flavor with an exploding taste! It will make your mouth water and keep you coming back for more! I came up with my recipe because I love pizza and I wanted a new way to eat it instead of the same old traditional way.

GOBBLE MUENSTER BURGER

INGREDIENTS:

Turkey burger
Honey wheat bun
Turkey bacon
Muenster cheese
Tomato basil mayonnaise
Tomato
Red onion
Avocado
Lettuce

BUILD:

Start with a honey wheat bun and spread a thin layer of low fat tomato basil mayonnaise on both halves of the bun. Use lean ground turkey to make a turkey patty and place it on the bun. Then, put a thin slice of low fat Muenster cheese on the patty followed by sliced tomato, a red onion, a piece of lettuce and two strips of lean turkey bacon. Then, top it off with some sliced avocado and place the bun on top. Serve this with your amazing fries and you will have a winner for your customers.

Kayla Bouren

Age 8

Sumter, South Carolina

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

The Gobble Muenster Burger deserves to be served because it is healthier than most burgers and it's delicious. I thought of this recipe when I was eating dinner with my family at Red Robin one night this summer. I like to think of healthy ways to make yummy food, and this one tastes great, and is pretty good for you, too!



COOKBOOK WINNERS

THE GOUDA BOO-YAH BURGER

INGREDIENTS:

Honey
Teriyaki sauce
Ground beef
Smoked Gouda cheese
Lettuce
Aioli mayonnaise
Applewood smoked bacon
Kaiser bun

BUILD:

Grill burger. Lightly brush on honey and teriyaki glaze during cooking. Add smoked Gouda cheese when removing from grill. Then lightly brush Kaiser bun with aioli (garlic, olive oil and mayonnaise). Stack burger with lettuce and 2 strips of Applewood smoked bacon (cooked). Top with other half of Kaiser bun and serve.

Chandler Dosa

Age 11

Collierville, Tennessee

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I think my burger deserves to be served at Red Robin because we are frequent burger eaters and enjoy these ingredients when we cook them at home. I think that the patrons of Red Robin would enjoy them as much as we do. I came up with this recipe by experimenting at home. My parents are great supporters of my fondness of cooking and let me experiment with many recipes that I create on my own.

GRANNIES BEST MEATLOAF BURGER

INGREDIENTS:

Hamburger patty
Mashed potatoes
Grilled onions
Brown gravy
Sourdough bun
Onion straws
Applewood bacon

BUILD:

Take and fry a juicy Angus hamburger patty, then you need mashed potatoes. Place on top of the burger patty, make a well in the potatoes and add brown gravy. Then top with caramelized grilled onions and add a few onion straws for crunch. Add the bacon on the bottom of the bun next to the patty and enjoy! Just like grandmas, but on a bun!

Abigail Harden

Age 10

Dobson, North Carolina

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

This burger is the home away from home burger that reminds me of grannies best ever meatloaf and potatoes. It takes you back to that place of love and family and deserves to be enjoyed by all. It's a meal on a bun that is hearty and yummy!



COOKBOOK WINNERS

LADY EL'S ROYAL PIZZA BURGER

INGREDIENTS:

Italian seasoning
Olive oil
Beef patty
Tomato
Sweet Vidalia onion
Bacon
Garlic
Pepperoni
Sesame seed-free hamburger bun
Shredded mozzarella

BUILD:

Dice 1 tomato, 1 clove of garlic, and 1/2 of a Vidalia onion and put in bowl. Put a drizzle of olive oil and mix. Shake some Italian seasoning in the mixture; just about 4 good shakes. Set aside (this is replacement for the sauce known as the "sauce mixture.") Put burger on grill. Let cook, then put on a layer of pepperonis and coat with cheese. Flip over to help the cheese melt (your burger should now be cheese side down on the grill.) Once cheese is melted, put burger, cheese and pepperoni side up onto the bottom half of the bun. Layer with bacon. Spoon on a layer of your tomato "sauce" mixture. Put on top bun and serve.

Kendall Chamberlain

Age 10
Cumming, Georgia

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My burger deserves to be served in Red Robin restaurants because I love to cook and watch Food Network regularly. I always have dreamed about winning a food competition and was hoping this could be my chance! I think my burger is an amazing concept and is a great accomplishment. I came up with my burger while I was sitting in Red Robin thinking about unusual ideas when I thought "pizza burger." Bon appetit!

LIP SMACK'N CHAPBAC'N (CHICKEN/APPLE/BACON) SANDWICH

INGREDIENTS:

Grilled chicken breast
Chipotle mayo
Lettuce
Applewood smoked bacon
Caramelized apple slices
Honey
Cheddar cheese
Caramelized onions
Sesame seed bun

BUILD:

Grill chicken breast until done. Toast bun until golden brown. Place cheddar cheese on chicken to melt. Mix 1 part chipotle mayo with about 1/4 part honey and spread on bottom roll. Then top with lettuce. Place chicken (with cheese) on lettuce. Place bacon slices on cheese followed by the caramelized onions and caramelized apple slices. Add the top of the bun and enjoy!

Leah Toomey

Age 8
Allentown, Pennsylvania

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My tasty chicken sandwich deserves to be served in Red Robin restaurants because when I eat it my mouth says, "WOW!! What are all those wonderful flavors?" The caramelized onions and apples are slightly sweet, the bacon salty, and the chipotle spicy. That is a lot of flavor packed into one sandwich! Everyone will LOVE it!! The idea for my sandwich came from a chicken dinner my mom makes that has caramelized onions on it. I added the apples because I like them and my family likes bacon.

The chipotle/honey gives it a little extra spunk.



COOKBOOK WINNERS

LOADED ROBIN-FRIES & GARDEN RANCH BURGER

INGREDIENTS:

1 onion bun
1 beef hamburger patty
4 slices applewood bacon
2 slices cheddar cheese
4 to 6 large Red Robin fries
1/2 cup mayonnaise
1 tsp. ranch dressing seasoning
1/2 cup diced celery
1/2 cup diced red bell pepper
Red Robin® seasoning

BUILD:

Start by preparing a unique "Garden Ranch Burger Relish." Mix ranch dressing seasoning to mayonnaise. Add diced celery and a diced red bell peppers to the sauce. Make sure the vegetables are half the size of a pencil eraser or smaller. Stir to ensure all ingredients are thoroughly mixed. Spread an even layer of "Relish" on the bottom half of a toasted onion bun. Melt cheddar cheese on a perfectly cooked beef patty. Place beef patty on the bottom half of the bun. Top beef patty with a layer of seasoned Red Robin fries. Then, add four slices of bacon. Finish by spreading another layer of "Relish" on the lid of the bun. Place it on top. Serve and enjoy.

Kaylee Smith

Age 12

North Canton, Ohio

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My burger creation should be offered in Red Robin restaurants for two reasons: It is a guilty temptation to "meat and potato" lovers everywhere! And it appeals to every fanatic of ranch dressing by making their mouth begin to water in anticipation. My recipe idea came from the popularity and excitement of a loaded baked potato and the flavors of ranch dressing. If I could combine them together in a unique way, it could morph into the makings of a great cheeseburger. This direction became a no-brainer after considering I had Red Robin fries to work with.

THE MAD MASHED BURGER

INGREDIENTS:

Poppyseed bun
Hamburger
American cheese
Garlic powder
Mashed potatoes
Fresh bacon bits
Butter
Sautéed onions

BUILD:

Grill a hamburger. Add American cheese right before removing from the grill to allow it to melt. Place burger on the bottom half of the poppyseed bun. Spread sautéed onions (that have been sautéed in butter) on top of the cheese. Then add a scoop of mashed potatoes. Sprinkle garlic powder over the mashed potatoes. Add fresh bacon bits (or just crumbled up bacon) to the top of the mashed potatoes. Place the bun on top and ENJOY!

Colton Lindquist

Age 8

Hampshire, Illinois

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My burger has a great taste and combines the potato with the meat. The Mad Mashed Burger could be served with vegetables or fruit instead of French fries. I came up with the recipe at a Red Robin restaurant after I found out about the contest. I thought, "Hmm, what would be good tasting?" I love mashed potatoes so why not add it to a burger?



COOKBOOK WINNERS

MESSY MASH-UP

INGREDIENTS:

1 pound ground sirloin
8 slices Texas toast
4 slices white American cheese
1 jar beef gravy
8 slices bacon, cooked crispy and crumbled
2 cups mashed potatoes

BUILD:

1) Divide the ground sirloin into four 4-ounce patties. Grill until done. 2) Mix the bacon into the mashed potatoes. 3) Warm up the gravy in the microwave. 4) Toast the bread lightly. 5) Place one slice of toast on the plate. Top with the burger and cheese and about 2 Tbsp. of gravy. 6) Put 1/2 cup of the mashed potato mixture on top of each patty. Top with 2 to 3 Tbsp. of gravy and then the other slice of bread. Makes 4 burgers.

Savannah Shadle

Age 12

Cedar Park, Texas

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

The Messy Mash-Up should be served at Red Robin restaurants because it's so unique. You've got your meat and potatoes all in one delicious, mouth-watering creation. The gravy makes it messy, which just makes things more fun.

NACHO AVERAGE BURGER

INGREDIENTS:

Jalapeño cheese buns
Queso sauce
Tortilla strips
Black beans
Salsa
Pico de Gallo
Sour cream
Guacamole
Tortilla chips
Hamburger patty
Taco seasoning

BUILD:

Start with the bun. The jalapeños should be mild and there for flavor, not heat. Lay down a bed of thin tortilla strips and top with queso sauce. Next, is the hamburger. Add taco seasoning to meat and cook. Top with pico de gallo, black beans, sour cream and guac in that order. Serve with salsa and chips on the side (or fries).

Nolan Heim

Age 11

Anchorage, Alaska

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

This is a burger that has never been done in the manner described before. It includes complementary flavors that will explode in the eater's mouth and have them coming back for more. The queso, sour cream and guac used in moderation will provide enough sauce without getting too soggy. The bun and taco seasoning will also enhance the flavor of the burger. I have made this using all fresh ingredients and it does not disappoint. This is a burger recipe that needs to be shared with the world.



COOKBOOK WINNERS

THE ORIENTAL EXPRESS

INGREDIENTS:

1/3 lb. ground beef
2 Tbsp. teriyaki glaze
Sautéed onions
1 whole wheat bun
1/8 cup water chestnuts
1 tsp. orange sauce
1/8 tsp. garlic

BUILD:

Take 1/3 lb. ground beef and mix with 1/8 tsp. of garlic. Place burger patty on grill and brush on teriyaki glaze to cook into the patty. Cook burger to a well done/medium well finish and place on a toasted whole wheat bun. Top the burger with sautéed onions and water chestnuts. Take the orange glaze and drizzle on top of burger for a great taste of the orient.

Luke Hidalgo

Age 8

Colorado Springs, Colorado

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I think my burger deserves to be served at Red Robin because I think it would be good on an already amazing menu of burgers and I think that Red Robin could use a burger that has oriental food taste as something different to offer. I came up with my recipe because I like Chinese food and took some of my favorite things in Chinese food and put them into my burger.

PEACHY KEEN SWEET & SPICY CHICKEN

INGREDIENTS:

Grilled chicken
Peach-pineapple salsa
Spinach
Tomato slice
Hawaiian sweet hamburger bun
Grilled peach slice

BUILD:

Grill chicken. Grill peach slice. Spread salsa on bottom bun. Top with spinach, chicken, peach and tomato. Top with salsa and top bun.

Rachel Thompson

Age 11

Siloam Springs, Arkansas

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I think that my sandwich should be served at Red Robin because people will like it. Grilling the peaches brings out their sweetness and the salsa adds a little spice. I love Hawaiian sweet bread and that adds good flavor. I came up with the recipe because we had hundreds of peaches on our tree, so I experimented with them. My mom told me that peaches went well with chicken and we had the peach-pineapple salsa, so I put it together. My family tried it and they all loved it, and I think Red Robin customers will too.



COOKBOOK WINNERS

PEACHY VIDALIA BURGER

INGREDIENTS:

1 lb. ground beef
1/2 tsp. onion powder
1 Tbsp. season salt
1/2 large Vidalia onion, diced
Swiss cheese
1/4 tsp. black pepper
1 1/2 cups mayonnaise
1 large southern peach
King's Hawaiian® Bun
1 egg

BUILD:

Combine ground beef, egg, onion powder, black pepper, and season salt. Pat into hamburger patties and cook to order. While burger is cooking, finely dice Vidalia onion and mix with mayo. Peel and slice peaches 1/4 - 1/2 inch thick. When burger is finished, top with Swiss cheese and let melt. Spread Vidalia mayo onto top half of bun, put peach slices on the bottom half of the bun and top with the wonderful burger.

Paige Mays

Age 12

Augusta, Georgia

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I know that my Peachy Vidalia Burger should be on the menu because it is a perfectly seasoned hamburger combined with 2 of the Best Georgia Exports! I have taken the sweet and tangy flavors of these GA ingredients and paired them with the King's Hawaiian® Sweet bread. Then topped this awesome burger with the little punch of flavor that the Swiss cheese brings to the burger. Your Burger Lovin' customers NEED to experience this wonderfully unique burger!

THE PIZZAZ BURGER

INGREDIENTS:

1 hamburger patty
2 Tbsp. mayo
1 tsp. lemon juice
1 Tbsp. grated parmesan cheese
Pinch of salt and pepper
Ciabatta bun
2 slices of thin prosciutto
1 slice of mozzarella
Romaine lettuce
Drizzle of olive oil

BUILD:

Grill the burger to desired doneness. While it cooks, make the lemon pepper parmesan sauce by mixing mayo, lemon juice, parmesan, salt and pepper and olive oil. I taste it to see if it needs more or less of something. When the burger is cooked, put some sauce on the bun. Top with prosciutto slices, mozzarella, and lettuce. Serve.

Chloe Hilby

Age 9

Salem, Oregon

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

The Pizzaz Burger deserves to be served at Red Robin because it is really good and has a nice Italian flavor. My burger is good for people who like a classic American burger with an Italian twist. The burger mixes some of my favorite flavors from Italy including prosciutto, parmesan and olive oil. I came up with the recipe just for this contest. I know what flavors I like to eat and I wanted to share my recipe with others. My mom cooks a lot and makes up recipes all the time. Sometimes we cook together, too.



COOKBOOK WINNERS

THE POPPER BURGER

INGREDIENTS:

1/3 lb. ground beef
3 jalapeño slices
Sweet roll or sesame seed bun
Salt and pepper
Tomato slice (optional)
1 1/2 oz. cream cheese

BUILD:

Take 1/2 of the ground beef and press out into a 1/2" flat patty. Now place the chunk of cream cheese right smack dab in the middle of the patty (do not spread). Place the 3 slices of jalapeños on top of the cream cheese. Flatten out the rest of the ground meat into a patty the size of the bottom patty. Seal it together by pressing the top patty and bottom patty sides together. Place in a heated skillet, salt and pepper to add taste. Cook until the bottom is medium to dark brown, flip over. Burger is done when both sides are dark brown. Place the burger on a sweet roll or sesame seed bun (sweet roll preferred). Top with slice of tomato if desired. Now enjoy! Red Robin's famous Steak Fries.

Max Frank

Age 10

O'Fallon, Missouri

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I think my burger should be served at participating Red Robin restaurants because it is completely different. My invention is called "THE POPPER BURGER!" It is a burger that has jalapeños and cream cheese hidden inside. You would think it was hot, but the cream cheese cools it down. Both ingredients complement each other. The idea came to me because I like poppers. That is why I think my invention deserves to be served at participating Red Robin restaurants nationwide. I hope you enjoy it!

RAVIOLI ROUND-UP!

INGREDIENTS:

Bun
Beef patty
Italian seasonings
One large cheese ravioli
Marinara sauce
Parmesan cheese

BUILD:

Start with a beef patty with Italian seasonings mixed in. Place on bun. Top with one large cheese stuffed ravioli, marinara sauce and parmesan cheese.

Sam Kohmetscher

Age 10

York, Nebraska

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I LOVE raviolis and Red Robin hamburgers, so it makes perfect sense to combine my 2 loves into one yummy sandwich! I think my gourmet burger deserves to be served at Red Robin restaurants because I know there are times a person cannot decide between ordering Italian or a burger. This way they get both in one order!



COOKBOOK WINNERS

THE ROASTED-GRILLED-CRISPY BURGER

INGREDIENTS:

Mayonnaise
Lemon juice
Finely minced garlic
Toasted whole wheat bun
Sliced avocado
Chopped grilled onion
Chopped roasted red bell pepper
Mild melted cheddar
Chopped crispy bacon
Ground beef burger

BUILD:

Make your aioli by mixing mayonnaise, lemon juice, and garlic. Take the bottom bun and spread the garlic aioli on it. Take the sliced avocado and lay it over the garlic aioli, then put the burger on. Melt the cheese on the burger, and then put it on the sliced avocado. After that, put the chopped roasted red bell pepper and chopped grilled onion on the burger. Top with crispy bacon and the top bun.

Priya Zahrt

Age 9

Morgan Hill, California

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My burger deserves to be served at the participating U.S. Red Robin restaurants because a lot of hard work and time was put into it. It took me days to come up with the recipe but I couldn't do it without my family. We kitchen-tested this recipe last weekend with my brothers Will & Sam, my Mom & Dad, and our family friends Caitlin and Randy. They all enjoyed the Priya-burger. Thanks Red Robin for giving me the idea to help out more in my kitchen. I love cooking!

ROOTIN' TOOTIN' COWBOY BURGER

INGREDIENTS:

1 grilled hamburger bun
1 seasoned burger with salt and pepper
1/4 cup drained baked beans
2 strips cooked bacon
1 slice sharp Cheddar cheese
3 Tbsp. Durkee® Fried Onions or Onion Rings

BUILD:

First put down the grilled bun bottom. Then top the bun with the burger. After that, put on one slice of sharp Cheddar cheese. Put on a scoop of beans and then lay down the bacon. Right after that, put on the Durkee® Fried Onions (or onion rings). Then for the final touch put on the grilled bun top.

Rebecca Keasey

Age 9

Edwardsville, Illinois

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I know my burger should be served at all Red Robin restaurants because it has a catchy name and tastes great. I came up with this burger by combining all my favorite toppings with the addition of baked beans which are all American (and taste great too.) Our family tasted 4 different burgers that we thought up and this one was a favorite. I hope you love it as much as I do.



COOKBOOK WINNERS

SPICY ITALIAN CHICKEN

INGREDIENTS:

Sourdough bun
Breaded chicken breast
Provolone cheese
Pepperoni
Spicy brown mustard
Red onion
Tomato
Prosciutto ham
Lettuce

BUILD:

1. Slice bun in half and spread spicy brown mustard. 2. Cook breaded chicken breast and two minutes before done, place prosciutto and pepperoni on top. Cover with a slice of provolone cheese on top to melt. 3. Place chicken on bun and cover with lettuce, tomato and onion.

Haydn Halfacre

Age 6
Westminster, Colorado

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I combined my two favorite sandwiches, chicken and Italian sub, to make my masterpiece. It's so flavorful it will be your favorite menu item.

SPICY TEX-MEX STYLE BURGER

INGREDIENTS:

Jalapeño cheddar cheese
Grilled sesame seed bun
Iceberg lettuce
Tomatoes
Roasted poblano peppers
Barbecue sauce
Chipotle mayonnaise
Beef patty

BUILD:

Cook the beef patty until medium rare. Then, grill the sesame seed bun. Spread the chipotle mayonnaise and the barbecue sauce on the top bun and put the beef patty on the bottom. Place jalapeño cheddar cheese on top of the patty and then the iceberg lettuce on top of the cheese. Then place three tomato slices on top of the lettuce. Roast the poblano peppers and then put them on top of the tomatoes. Finally, put the last bun on top. And there you have it. The Spicy Tex-Mex Style Burger. Enjoy!

Cayce Johns

Age 11
Pearland, Texas

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I came up with my burger recipe one day when I went to Red Robin with my dad. We saw the winner of the 2010 contest and right then I knew I wanted to be someone like that. I saw Emma Potts and just like that I wanted to make a burger just as good as hers. So my father and I started talking and came up with a burger that we thought people, especially in Texas, would like. It would be my dream to have other people across the U.S. eat my burger.



COOKBOOK WINNERS

STADIUM BURGER

INGREDIENTS:

1/4 lb. ground raw beef - 85% fat
1 Tbsp. Jane's Krazy Mixed-Up Salt®
1 Tbsp. ketchup
1 Tbsp. French's® mustard
1 Tbsp. sweet pickle relish
1 Alexia® onion ring (big & fat)
1/2 cup nacho cheese (side dish)
15 tortilla chips (side dish)
1 Telera roll cut open as a bun
1 Hebrew National® Jumbo hot dog, butterflied

BUILD:

Preheat oven to 400 degrees. Heat grill to 400 degrees. Wash your hands. Mix raw ground beef with Jane's Krazy Mixed-Up Salt®. Form into a 1/4 lb. burger patty. Wash hands again. Put onion ring in the oven to cook for 12 minutes. Cook the burger until medium done, 160 degrees; 3 minutes on each side. Once you flip your burger, add the butterflied hot dog to the grill. After the burger is done put burger on Telera roll that has ketchup on one side of the bun and mustard and pickle relish on the other side of the bun. Place the burger on the ketchup side. Finish cooking the hot dog and place on the mustard and relish side of the bun. Place the onion ring on top of the burger. Serve the burger open faced so that the customer can eat the burger as an open faced beef burger and a hot dog on the other side or they can fold them together (like I like it). Garnish the plate with tortilla chips and a side of nacho cheese. Now that's complete stadium food (burger, hot dog and nachos!) Just what a sports fanatic like me likes!

Colton Lehberg

Age 7

Rancho Santa Fe, California

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I love to watch sports and I love stadium food. So why not put a burger, hot dog and nachos all together on one plate to solve my stadium food problem of never knowing which to order? I believe that the Stadium Burger would be a HUGE HIT at Red Robin because sports brings family and friends together. It's fun to celebrate with your sports team at Red Robin after a game. So if you watch sports, play sports, like to talk about sports or just like to eat stadium food, like I do, the Stadium Burger is for you!

STUFFED PORTABELLA SURPRISE

INGREDIENTS:

Bun
Applewood bacon
Tomato
Provolone cheese
Red Robin® Seasoning
Feta cheese
Spinach
Portabella mushroom cap
Garlic powder
Ground chuck

BUILD:

Toast the bun. Make two thin ground chuck patties. On the bottom patty, sprinkle three tablespoons of feta cheese and place two folded slices of cooked applewood bacon on top. Next, take the other patty and cover the bacon and feta pinching the sides closed. Grill to medium well. When the burger is done put it on the bun and add a dash of Red Robin seasoning and garlic powder. Next, put the provolone cheese over it so it will melt. Add a sautéed portabella mushroom cap, then add spinach and tomato slices. Put the top of the bun on and enjoy!

Rachel Lewis

Age 12

Gardner, Kansas

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I came up with the recipe by trying different ideas and finally it all came together. First, I had to think "What would be good on a burger?" That was the easy part; the hard part was cooking it. I went through four different recipes before I found the best one. My whole family agrees it tastes very good. I think my burger deserves to be served at Red Robin because I worked very hard to create it. I think it would be a great addition to the menu and a nice change in flavor.



COOKBOOK WINNERS

STUFF'D SHROOM BURGER

INGREDIENTS:

Red Robin® hamburger patty
1 cup ground sausage (cooked)
1/2 cup fine chopped green peppers
Butter toasted bun
Red Robin® onion straws
1/2 cup chopped black olives
1 package cream cheese
1 cup chopped mushrooms

BUILD:

Shroom Mix - Mix cream cheese, olives, green peppers and cooked sausage together. Place patty on buttered, toasted bun. Slap on the Shroom Mix, top off with Red Robin® onion straws and butter toasted bun.

Rylee Simar

Age 6
Herriman, Utah

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

The Stuff'd Shroom Burger is delightfully De-Lish!!!
MMMMMuuuushrooms! Your mouth will thank you by saying super yummy-shrommy-creamy-licious!
Whoa! I'm Stuff'd!

SURF & TURF FLAVOR EXPLOSION

INGREDIENTS:

1/2 lb. Angus ground beef
1 slice American cheese
2 lg. grilled shrimp; butterfly cut
Lettuce
Tomato
Fried onion strings topper
1/4 tsp. lemon garlic season for shrimp
Grilled white round bun
1 Tbsp. butter
1 tsp. A.1.® Bold Steak Sauce

BUILD:

Blend steak sauce and beef together and cook to medium rare. Butterfly cut two large shrimp and season with lemon garlic seasoning and grill with butter until cooked. Assemble as follows from bottom up - butter grilled bun bottom, lettuce, tomato, burger patty, cheese slice, shrimp so as to cover the whole patty, onion string topper and grilled bun top.

Alexa Adams

Age 7
Windsor Locks, Connecticut

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

I think my burger deserves to win because it's the only way I can order steak and seafood that my parents will allow because it's usually so expensive! My family and I came up with this burger idea while having lunch at our local Red Robin and seeing the table card about the contest. We talked about all the possible burger combinations (some gross ones from my brother) and this one everyone agreed would be great! I hope you think so too! Thank you.



COOKBOOK WINNERS

THE SURFRIDER BURGER

INGREDIENTS:

Asiago cheese ciabatta bun
Grilled salmon fillet
Dill lemon mayonnaise
Arugula
Thinly sliced cucumbers

BUILD:

1) Season 6 oz. salmon fillet with garlic salt and fresh ground pepper. 2) Mix dill and lemon juice with mayonnaise until well mixed. 3) Rinse, drain and separate arugula. 4) Thinly slice cucumbers, six slices per salmon burger. 5) Grill salmon fillet on grill top until medium. 6) Slice asiago cheesy bun. 7) Assemble on the bottom bun with 1 teaspoon spread of dill lemon mayo, 6 oz. salmon fillet, 6 thinly sliced cucumbers and arugula. Place top bun with 1 teaspoon spread of dill lemon mayo.

Sami Low

Age 11

Elk Grove, California

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

The Surfrider Burger is unique, flavorful and healthy. It's a burger that will be popular with older kids and adults. Salmon is rich in vitamins, mild in flavor and delicious. Everyone likes salmon! The combination of flavors works well together and is surprisingly fresh. My mom and I created this recipe together because we like to cook and spend time together. This is one of our creative recipes we'd like to make at home.

TRIPLE BURGER SURPRISE

INGREDIENTS:

1/2 lb. ground beef
1 T. Colorado grown honey
1/2 cup chopped fresh spinach
1 T. chopped, cooked bacon
1/4 cup feta cheese
1 slice of cheddar
1 tomato slice
Whole wheat bun
Mayonnaise
Ketchup

BUILD:

Take 1/2 lb. of ground beef and form into a "bowl" shape. Pour 1 T. honey into the center. Then add 1 T. chopped bacon, 1/4 cup chopped fresh spinach and 1/4 cup feta. Mash together and form a patty. Grill till done (I like mine with no pink). When almost done, add 1 slice of tomato and cover with 1 slice of cheddar cheese. Cook until just melted. I serve mine on a whole wheat bun with no fat mayo and ketchup. YUM!

Benjamen Dobbins

Age 8

Aurora, Colorado

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My hamburger has a healthy surprise that tastes great. I have tested it on my Papa and my Dad and they don't eat spinach and they both loved it. I came up with my recipe because of brain power. I thought about my favorite foods and decided to mash them into a burger so I can enjoy it all at once.



COOKBOOK WINNERS

TZATZIKI GYRO BURGER

INGREDIENTS:

1 ground beef patty
Toasted hamburger bun
Onion slices
Cherry tomatoes
Lettuce
Plain yogurt
Pinch of garlic salt
Tabasco® sauce (optional)
Diced cucumber (peeled)

BUILD:

Toast inside of hamburger bun. Mix cucumber with yogurt and garlic salt to make Tzatziki sauce. Spread Tzatziki sauce inside on both halves of toasted bun. Place patty on bottom half of bun. Top with sliced onion, cherry tomatoes, and lettuce. Finish by placing other half of toasted bun on top. Open wide and enjoy! Add a splash of Tabasco for some extra kick!

Hayden Farhat

Age 7

Halifax, Pennsylvania

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

This burger is great because I love Gyros, and I thought it would be neat to create a Gyro Burger. It is also a healthy option, too. I am half Arabic so we use lamb, but the ground beef patty works just as good. The Tzatziki sauce is an alternative for cheese, which is also a healthier option. This recipe would add a little Mediterranean cuisine to the menu, but yet still keep the traditional American "Burger" idea as well.

WASABIN ROBIN

INGREDIENTS:

1 toasted sesame seed bun
1 grilled chicken breast
1 Tbsp. cream cheese
1 Tbsp. wasabi paste
5 baby spinach leaves
1 red onion slice
1 slice smoked cheddar cheese
1/4 tsp. ground pepper
1 tomato slice

BUILD:

Grill chicken breast in olive oil and melt smoked cheddar slice on top. Toast bun. Spread wasabi paste on each side of bun. Place chicken on bottom of bun. Place tomato slice next, then place the red onion slice on tomato. Sprinkle pepper on next. Cream cheese goes on top of that. Lay spinach leaves on top and cover with top.

Aidan Hopkins

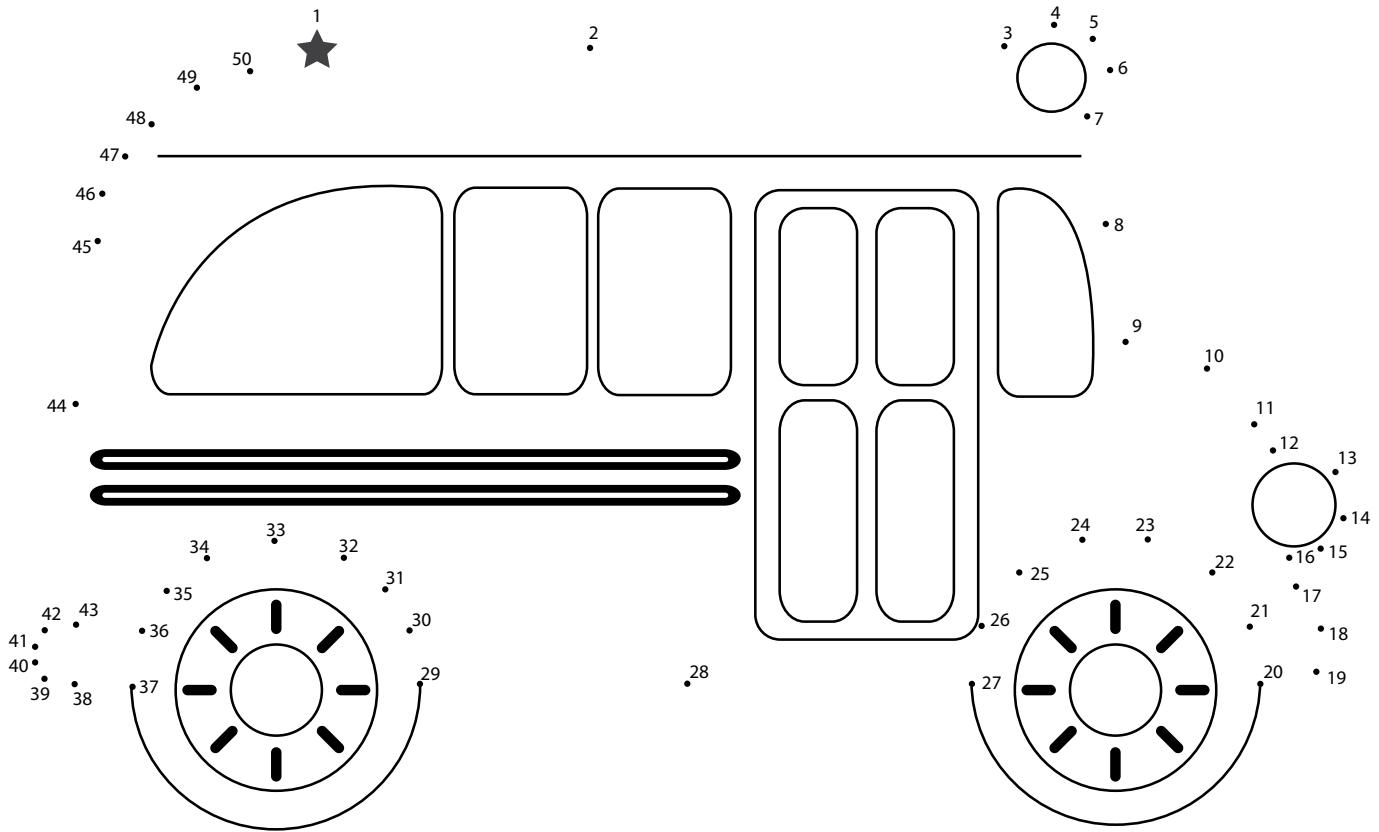
Age 10

Stewartstown, Pennsylvania

Why my Gourmet Burger deserves to be served at Red Robin and how I came up with my recipe:

My gourmet chicken burger deserves to be served at participating U.S. Red Robin restaurants because it is the perfect combination of spice and nice. I came up with this recipe because I have been enjoying spicy foods since I was in the womb. I created this recipe because it is the perfect taste for those who want a little spice, but not too overwhelming. The cream cheese addition offsets the hot wasabi sauce. It thrills the taste buds!

CONNECT THE DOTS!

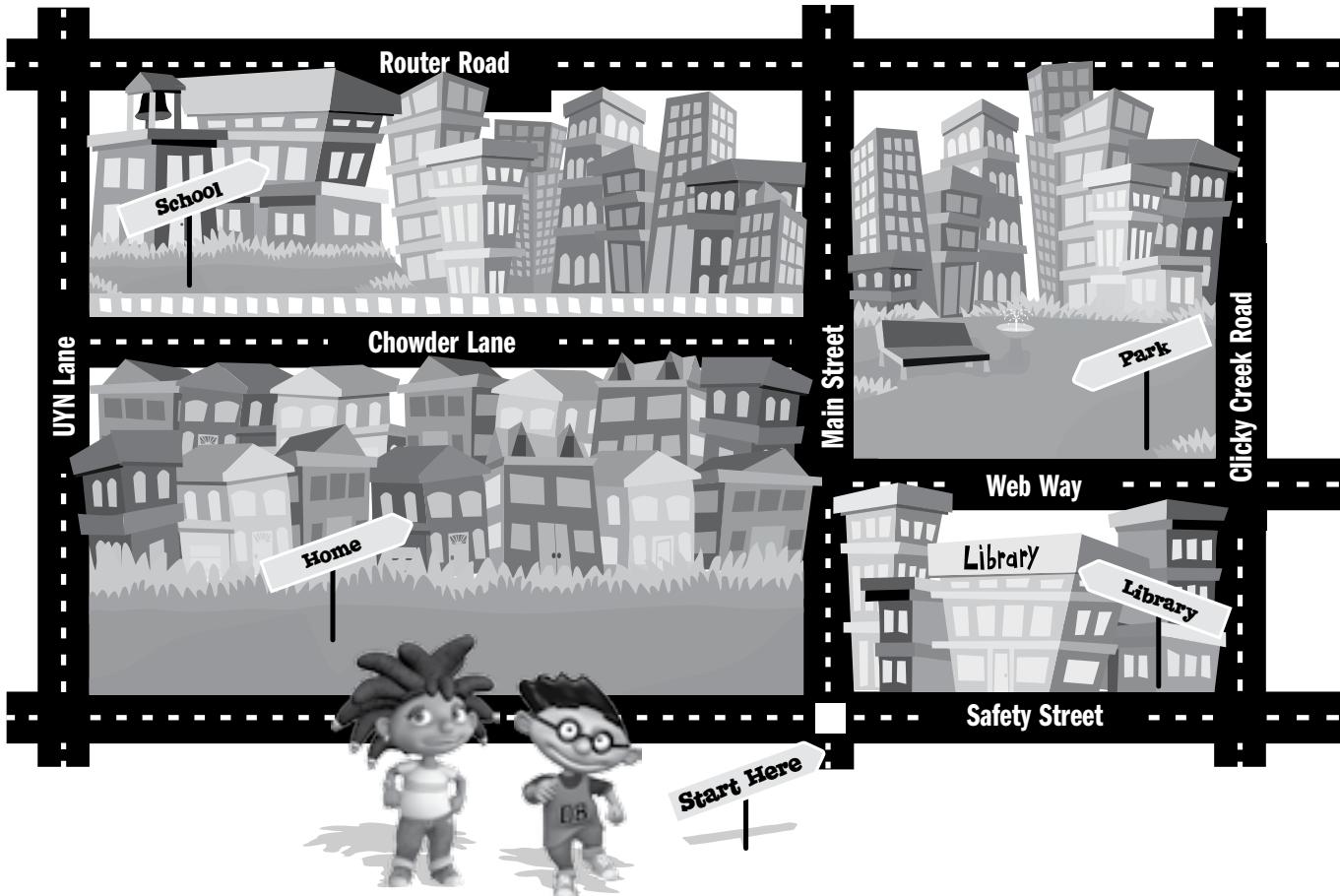


It's time to go back to school!
Remember to stay with a friend
when you're at the
bus stop!



NEIGHBORHOOD MAZE!

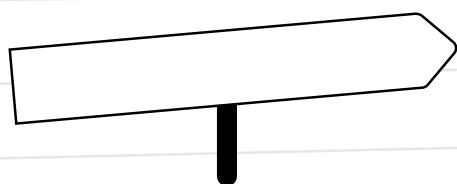
Where are Nettie and Webster going? Follow the directions to find out.



DIRECTIONS:

1. Start out going north on Main Street.
2. Turn east on Web Way.
3. Go north on Clicky Creek Road.
4. Head west on Router Road.
5. Turn south on Main Street.
6. Go west on Chowder Lane.
7. Turn north on UYN Lane. STOP!

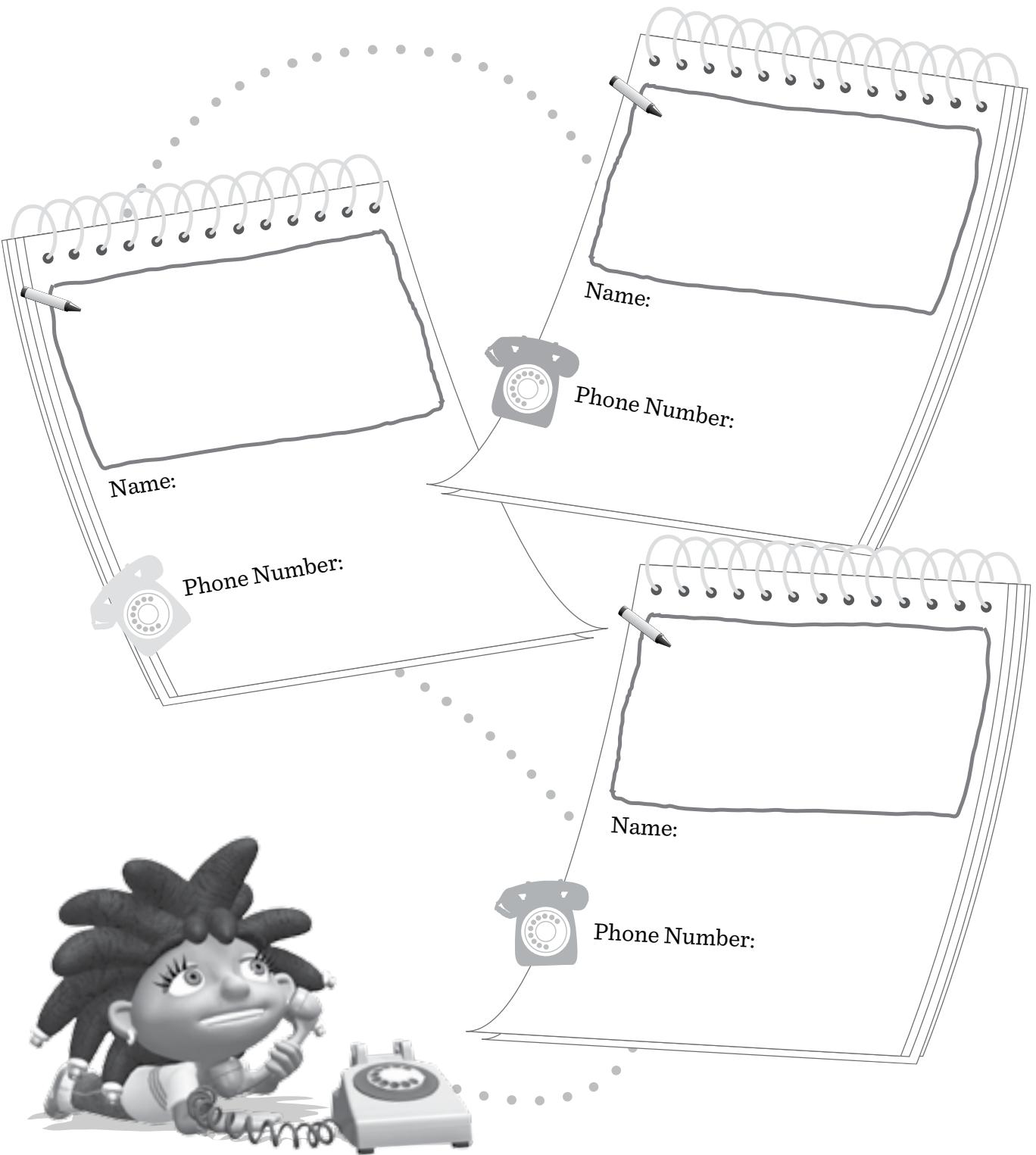
WHERE DID NETTIE AND WEBSTER GO?



Do you walk to and from school? Make your own neighborhood map with the safest route and stick to it!

MY TRUSTED ADULTS!

Are you home alone before or after school?
Then you should know who to call if you're scared, uncomfortable, or confused.
List three trusted adults you can call when you need help.





About Red Robin Gourmet Burgers, Inc. (NASDAQ: RGB)

Red Robin Gourmet Burgers, Inc. (www.redrobin.com), a casual dining restaurant chain founded in 1969 that operates through its wholly-owned subsidiary, Red Robin International, Inc., has been serving up wholesome, fun dining experiences in a family-friendly environment for more than 40 years. Red Robin, the "Smiling Burger®" expert, is famous for serving more than two dozen high-quality, Honest to Goodness® gourmet burgers with Bottomless Steak Fries®, as well as a wide variety of salads, sandwiches, wraps, soups, appetizers, entrees and signature Bottomless Beverages™. There are more than 450 Red Robin® restaurants located across the United States and Canada, including corporate-owned locations and those operating under franchise agreements. Red Robin... YUMMM®!

About the National Center for Missing & Exploited Children

The National Center for Missing & Exploited Children is a 501(c)(3) nonprofit organization. Since it was established by Congress in 1984, the organization has operated the toll-free 24-hour national missing children's hotline which has handled more than 3,372,730 calls. It has assisted law enforcement in the recovery of more than 163,330 children. The organization's CyberTipline has handled more than 1,091,950 reports of child sexual exploitation and its Child Victim Identification Program has reviewed and analyzed more than 49,272,100 pornography images and videos. The organization works in cooperation with the U.S. Department of Justice's office of Juvenile Justice and Delinquency Prevention. To learn more about NCMEC, call its toll-free, 24-hour hotline at 1-800-THE-LOST or visit its web site at www.missingkids.com.

About NetSmartz® Workshop

NetSmartz Workshop, a program of the National Center for Missing & Exploited Children, is an interactive, educational safety resource for children ages 5 to 17, parents, guardians, educators, and law enforcement that uses age-appropriate activities to teach children how to stay safer on the Internet and in the real world.



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Or you may email us at:
recipecontest@redrobin.com

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