



2014 Red Robin Innovation Summit

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Signature Red's Tavern Stacked Burger – French Fry Salad Bowl

A stacked salad with layers of crisp iceberg lettuce, fire-grilled burgers, French fries, blue cheese crumbles, hardwood – smoked bacon, tomatoes, avocado and finished with a creamy blue cheese dressing. Served with a *garlic toasted bun*. *Great ways of customizing this salad is to add crispy onion straws or two sunny-side up eggs as toppers!*

Ingredients:

- 3 rounds - Iceberg Lettuce, cut into ¼" rounds
- 8 each – French Fries
- 2 each – Hamburger, 2.67 oz. Patty
- 1 ounce – Blue Cheese Crumbles
- 1 ounce – Bacon Pieces
- 2 slices – Tomato
- 2 each – Red Onion, Rings
- 2 slices - Avocado
- 3 ounces – Red Robin Creamy Blue Cheese Dressing
- ¼ tsp. – Chopped Parsley
- 1 each – 4" Sesame Seed Bun, Toasted and Cut on Diagonal.
- 1 ounce – Garlic Spread

Serving Equipment

- 1 each – Red or White Dinner Salad Bowl
- 1 each – Non-Serrated Knife

Method-Technique:

1. Cook burgers per Red Robin spec. Cook French fries per Red Robin spec. Toast sesame bun with garlic spread and then cut on diagonal.
2. Assembly of salad: Place a small amount of blue cheese dressing at the bottom of the white dinner salad bowl spread evenly (will act as the glue to hold bottom round of iceberg lettuce). On top of the first iceberg lettuce round place 4 French fries, top with one cooked burger, 1/3 of the blue cheese crumbles, bacon pieces, avocado, tomato, red onion. Then place the second round of iceberg lettuce and repeat with other ingredients. Top with the third iceberg lettuce rounds and the balance of blue cheese dressing and chopped parsley. Place the non-serrated knife through the center of the top iceberg lettuce round and serve.



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Topped with
Parsley and
Bacon



Topped with
Onion Straws



Topped with
Sunnyside Up Eggs