



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Name: Double Burger Sriracha Aioli: Two fire-grilled burger patties with a Asian Relish layered between the burgers (cucumber, tomatoes, red onion, jalapeno, and cilantro flavored with Orange Soy Sauce) topped with crumbled blue cheese, hardwood smoked bacon and served with a spicy Sriracha Aioli all on a toasted bun.

Ingredients:	Quantity		Procedure
All beef patties, 4 oz.	2 each		1. Cook bacon prior to service.
Asian Relish (see recipe below)	1 ounce		2. Make Asian relish and refrigerate until service.
Blue Cheese Crumbles	1 ounce		3. Make Sriracha Aioli and refrigerate until service.
Hardwood Smoked Bacon	2 pieces		4. Cook burgers until medium.
Spicy Sriracha Sauce	1.5 ounces		5. Toast bun.
Toasted Hamburger Bun	1 each		6. Place .75 of the Sriracha Sauce on the heel of the bun. Place 1 beef patty on heel of the bun. Top with Asian relish.
			7. Place beef patty on top. Place bacon strips and crumbled blue cheese and then the place .75 of the Sriracha sauce on the crown of the bun place on top of burger and serve.
Asian Relish			
Cucumbers, small diced	2 each		1. Prepare ingredients and place in a bowl add the Soy Orange Sauce and mix well. Refrigerate until service.
Plum Tomato, small diced	2 each		
Red Onion, small diced	3 ounces		
Jalapeno, chopped	1 each		
Cilantro, chopped	3 TBSP.		
Orange Soy Sauce	4 ounces		



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Orange Soy Sauce			
Soy Sauce	1 cup		1. Combine soy sauce and orange juice concentrate In bowl and mix well. Refrigerate until service.
Orange Juice Concentrate	3 ounces		
Sriracha Aioli			
17739CGS Premium Mayonnaise	1 cup		1. Combine mayonnaise and sriracha sauce In a bowl and mix well. Refrigerate until service.
Sriracha Sauce	2 ounces		