



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Name: One Pound Stuffed Burger- Maytag blue cheese, Onion Jam, Peppered bacon

Yield 1 serving

Ingredients:	Quantity		Procedure
	Single	Double	
Beef burger	2 each		1. Season the burger with the salt and pepper mix and grill to the desired temp.
Hamburger bun	1 each		2. Toast the bun with the Phase on the flattop until golden brown.
Onion jam, see recipe	2 tbs.		3. Heat onion jam and place on the heel of the bun.
Peppered bacon	2 slices		4. Place one of the burgers on the heel of the bun and proceed to build the burger with blue cheese and break the bacon up Into halves and crisscross the bacon on the blue cheese then drizzle with the ranch dressing.
Maytag blue cheese, crumbled	1 oz.		5. Place the other burger on top of the blue cheese and finish by placing the top bun on top of the burger to close.
Salt and pepper mix	1 tsp.		6. Place the 5 oz. crisp fries in a papered cup
Phase	As needed		
French fries, crisp	5 oz.		
Peppercorn Ranch dressing, CG	2 oz.		