



VENTURA FOODS, LLC

# PERATOR SUPPORT SERVICES

Culinary & Product Development

**Name: Tailgate Burger: Fire-grilled burger patty topped with a sausage patty, crispy kraut and an Ale Mustard Sauce on a toasted bun.**

Ingredients:	Quantity		Procedure
All Beef Patty, 8 ounces	1 each		1. Cook all beef patty to medium.
Sausage Patty	1 patty		3. Toast bun. Place .75 of Ale Mustard Sauce on the heel of the bun, top with burger, Swiss cheese, sausage patty and crispy kraut.
Swiss Cheese	2 slices		4. Place .75 of the Ale Mustard Sauce on the crown of the bun and place on burger and serve.
Crispy Kraut	1 ounce		
Bun	1 each		
Ale Mustard Sauce	1.5 ounces		
Crispy Kraut			1. Mix the sauerkraut and brown sugar place on a sheet pan and place In a 300 degree oven and cook until the kraut is crispy.
Sauerkraut, drained well	2#		
Brown Sugar	1/2#		
Ale Mustard Sauce			1. Combine ingredients in a large bowl and mix well. Refrigerate until service.
17739CGS Premium Mayonnaise	1 quart		
Dijon Mustard	1 cup		
Ale	2 bottles		