



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Name: Blue-Balsamic Bacon Burger: Fire-grilled burger patty topped with chunky blue cheese sauce, hardwood smoked bacon and balsamic glazed red onions served on a toasted ciabatta bun.

Ingredients:	Quantity		Procedure
All Beef Patty, 8 ounces	1 each		1. Cook all beef patty to medium.
Smoked Bacon	2 slices		3. Toast bun. Place .75 of Blue Cheese Sauce on the heel of the bun, top with burger, smoked bacon, balsamic glazed onions and blue cheese crumbles.
Blue Cheese, crumbles	.5 ounces		4. Place .75 of the Blue Cheese Sauce on the crown of the bun and place on burger and serve.
Balsamic Glazed Onions	1 ounce		
Ciabatta Bun	1 each		
72306VEN Blue Cheese	1.5 ounces		
Balsamic Red Onions			1. Caramelize onions in a saute pan and then add Balsamic Glaze to coat onions. Reserve until service.
Red Onions, Julienne	1#		
19823VEN - Balsamic Glaze	1 cup		