



# *2014 Red Robin Fall Innovation Summit*

David Bass - Director of Culinary Services  
Jeremy Omer - Research and Development Chef  
Ronda Atwood - Senior National Account Manager





## Bacon Verde – The Mean Green Bacon Machine!

We've stacked the deck on this one!! It's Mean and Green!

Angus burger on toasted ciabatta with fresh avocado, tender green leaf lettuce, fire kissed jalapeno and a double shot of applewood bacon with a warm blanket of Pepperjack cheese only to be outshined by a Grilled Jalapeno Mayo for a smooth kick in the pants!

### Ingredients:

Ciabatta bun, toasted- 1 ea  
Angus burger patty- 1 ea  
Pepperjack cheese- 1 slice  
Applewood smoked bacon- 4 pc- cut in half (8 halves)  
Green leaf lettuce- 1 pc  
Roasted jalapeno – grilled, seeded and prepped for service pick-up  
Fire roasted green chile mayo- 1 oz on top and bottom (2oz total)

### Serving Equipment

1 each – Black Specialty Burger plate

**Shelf Life:** Standard 3 days from production.

**Storage:** covered under refrigeration of 40 degrees or below

Jalapeno Prep Procedure: cut end w/stem to remove. Grill trimmed chile and turn until exterior is charred. Rinse, cool, remove seeds and ribs. Leave blistered skin intact for use in sauce development.

Remove charred skin for sandwich ingredient.

### Method-Technique:

1. Cook Burger per Red Robin spec.  
Toast ciabatta bun per Red Robin spec.

Assembly of Burger : Apply sauce to crown and heel. Place cooked Angus burger on top of sauced heel, add the prepped and grilled jalapeno to top of Angus burger patty. Top with Pepperjack cheese, add 8 half slices of crispy bacon. Onto the toasted and sauced crown, place the green leaf lettuce and sliced avocado.  
Close to finish and serve immediately.

Grilled Jalapeno Mayo

Mayo UBA - 4 cups

Grilled Jalapeno, seeded and prepped – 6 whole pieces

Salt 1 TBSP

Combine in bar blender until all material has fully broken down and evenly distributed. Est. 10 – 15 sec





## Red's Rockin' Watermelon Wedge

A huge wedge of seedless red watermelon layered with fresh arugula, crumbled blue cheese, candied walnuts and a dreamy Balsamic Glaze to bring it home. Tease the taste buds!

### Ingredients:

**Watermelon Wedge-** rind off, sliced  $\frac{3}{4}$ " thick

**Arugula-**  $\frac{1}{2}$  C

**Blue Cheese Crumbles-**  $\frac{1}{2}$  oz

**Candied Walnuts-** 1 T

**Balsamic Reduction-** 1 oz

**Mint Leaves (torn)-** 3 leaves

### Serving Equipment

1 each – White Rectangle Plate

**Shelf Life:** Standard 3 days from production.

**Storage:** covered under refrigeration of 40 degrees or below

### Method-Technique:

1. Place watermelon wedge in center of plate.
2. Place arugula on center of watermelon (stacking as high as possible).
3. Place blue cheese and candied walnut crumbles on top of arugula (they will fall down- that's ok)
4. Drizzle Balsamic Glaze Back and forth on top of entire salad- approximately  $\frac{1}{2}$  - 1 oz. determined by size
5. Garnish with torn mint leaves.



## Rockin' Broccoli Salad

Crunchy marinated broccoli florets dressed in Honey Mustard Poppy seed Mayo with zesty red onions, applewood smoked bacon, and fresh orange segments

### Ingredients:

Broccoli florets- approximately 1- 1 ½" inches- 3 C

Diced applewood smoked bacon (cooked)- 1 T

Diced red onions ¼"- 1 T

Orange segments cut in 1/3- ½ C

Honey Mustard Poppy seed Mayo- ¼ C

Mayo- ½ C

### Method-Technique:

1. Combine both dressings.
2. Toss all ingredients in bowl.
3. Portion accordingly.

**Makes: 2 servings**

### Serving Equipment

1 each – Red Robin spec side bowl

**Shelf Life:** Standard 3 days from production.

**Storage:** covered under refrigeration of 40 degrees or below