



BIG BALLER BURGER

Serving Size	1 Sandwich			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
8 oz. Wagyu Burger		Form patty into 1" thick by 4" wide	24.00	each
Kosher Salt and Black Pepper		mixed in equal parts, 12 tbsp. each	24.00	Tablespoon
Black Truffle White Cheddar Cheese		Sliced into 1 oz. slices, about 1/8th inch thick	24.00	each
King's Hawaiian Original Big Island Bun			24.00	Each
Liquid Butter or Margarine		Brush on cut sides	24.00	Tablespoon
Worcestershire Mayonnaise	Subrecipe		48.00	Tablespoon
Caramelized Maui Onions	Subrecipe	held warm	24.00	ounces
Beefsteak Tomato Slice		sliced 1/2 inch thick, no stems, no ends	24.00	each
Sweet and Spicy Bacon Slices	Subrecipe	held warm	48.00	each
Red Blend Reduction	Subrecipe	held warm	48.00	Tablespoon

Items needed: including equipment, smallwares, etc

Wood fire grill, flattop

Procedure: including prep, cooking, assembly, finishing

- 1) Season burger patty with 1 TBSP. salt and pepper mix and place on grill. Cook, turn, flip until burger is medium rare. Approximately 8-9 minutes total.
- 2) Place a slice of cheese on the burger and melt for 1 minute. Carefully remove from the grill with a metal spatula.
- 3) Brush each inside cut portion of King's Hawaiian Original Big Island Buns with 1/2 tablespoon liquid butter or margarine and place on 350 degree flattop and toast for 2 minutes. Remove and place on cutting board.
- 4) Spread 1 Tablespoon worcestershire mayo on each half.
- 5) Line bottom bun with 1 oz. caramelized Mau onions and then top with cooked burger with melted cheese.
- 6) Top each burger with 1 tomato slice and then with bacon slices, criss crossed.
- 7) Drizzle the top of bacon with 2 Tablespoons red wine reduction so it is cascading down over the bacon, tomato, burger, and bottom bun, onto the plate. Top with top bun, plate, serve.



(BIG BALLER BURGER)

SUB: WORCESTERSHIRE MAYO

Serving Size	2 TBSP			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Mayonnaise			20.00	Ounces
Worcestershire Sauce			8.00	Tablespoon

Items needed: including equipment, smallwares, etc

Bowl and whisk

Procedure: including prep, cooking, assembly, finishing

1) Place ingredients in a mixing bowl and whisk to combine.

2) Store cold in small container.



(BIG BALLER BURGER)

SUB: CARAMELIZED MAUI ONIONS & SCALLIONS

Serving Size	3 Tablespoons (1 oz. wt)		
Recipe Yield	24	SERVINGS	
Ingredient	Supplier/Brand	Notes/Prep	Volume
Yellow Onions		skin and stem ends removed, julienne	2.00 pounds
Liquid Butter or Margarine			8.00 Tablespoons
Green Onions		sliced 1/4" slight bias, green and whites, no stems	2 Cups
Kosher Salt			2.00 teaspoons
Coarse Black Pepper			2.00 teaspoons

Items needed: including equipment, smallwares, etc

Sautee Pan, knife, cutting board

Procedure: including prep, cooking, assembly, finishing

1) Heat saute pan over high heat, add sliced yellow onions and top with liquid butter or margarine.

2) Sautee for 10 minutes or until amber in color.

3) Add green onions, salt and pepper and toss to combine.

4) Remove from heat, allow to cool on a sheet tray in walk in, transfer to a sealed container and hold cold or hold warm on line.

Notes :



(BIG BALLER BURGER) SUB: SWEET & SPICY BACON

Serving Size	2 Slices			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Coarse Ground Black Pepper			8.00	Tablespoon
Dark Chili Powder			16.00	teaspoon
Light Brown Sugar			12.00	Ounces
Red Pepper Flakes			4.00	teaspoons
Thick Cut Bacon, Applewood			48.00	slices
		Total		

Items needed: including equipment, smallwares, etc

sauce pot, blender, whisk

Procedure: including prep, cooking, assembly, finishing

- 1) Mix together dry ingredients in a small bowl.
- 2) Line bacon slices on a roasting rack resting on a 1/2 size sheet tray and top each bacon slice with approximately 2 tsp. of dry seasoning mix, covering bacon from end to end.
- 3) Place in a 250 degree oven with a low fan and cook for 1 hour or until fully cooked and slices are firm.
- 4) Remove from oven, remove from rack while hot and transfer to another clean roasting rack to cool. Once cool, place in container, cover, and hold at room temperature.



(BIG BALLER BURGER) SUB: RED BLEND REDUCTION

Serving Size	2 Tablespoons			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Ulupalakua Red Blend Wine		Can sub out any red blend	16.00	cups
Thyme Sprigs			1.00	ounce
Bay Leaves			4.00	each
Honey			8.00	Tablespoons
Unsalted Butter		cubed 1"	4.00	ounce
		Total		

Items needed: including equipment, smallwares, etc
Sauce pot

Procedure: including prep, cooking, assembly, finishing
 1) Place all of the ingredients EXCEPT butter in a small sauce pot and reduce until liquid equals 1 cup.
 2) Strain through a chinois mousetine into a small container.
 3) Whisk in butter, allow to cool at room temperature. Cover and store at room temperature. Hold warm for service.