



# BURNT ENDS GRILLED CHEESE

**Serving Size** 1 Sandwich

**Recipe Yield** 24 SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
King's Hawaiian Original Round Bread		Slice from center of round bread - 1" thick	48.00	Each
Liquid Butter or Margarine		Brush on cut sides	3.00	cups
Havarti Cheese, sliced			48.00	each
Fontina Cheese, sliced			48.00	each
Burnt Ends, brisket	prepared product	cut into 3/4" - 1" pieces	9.00	pounds
Sriracha Sauce			1.50	cups
BBQ Rub	Subrecipe		6.00	teaspoons
Chives		sliced 1/8th inch thick rings	0.50	cups
Smoked Tomato Basil Bisque	Subrecipe	held hot	5.25	quarts
Parmesan Cheese		grated	6.00	teaspoons
Kings Hawaiian Croutons	Subrecipe		168.00	each
Basil Leaf Tops		use smallest leaves from the top	72.00	each

**Items needed: including equipment, smallwares, etc**

Flattop

**Procedure: including prep, cooking, assembly, finishing**

- 1) Brush one side of each slice of bread with liquid butter or margarine and place on 275 degree flattop and begin to toast.
- 2) Line one slice of bread with 2 slices of havarti and the other slice with 2 fontina cheese slices. Top one half with burnt end pieces.
- 3) Drizzle brisket with 1 teaspoon sriracha and sprinkle with 1/4 teaspoon BBQ rub and 1 teaspoon chives. Continue to cook for up to 8 minutes or until bread is golden brown and cheese is melted.
- 4) Using a clean spatula, carefully top the brisket half with the other half of toasted bread (toasted side up). Press slightly on top and continue to cook for 1 minute. Flip and cook 1 more minute.
- 5) Remove from flattop and transfer to a clean cutting board, cut in half on a 45 degree angle. Shingle on board.
- 6) Ladle soup into cup and top with 1/4 teaspoon parmesan, 7 King's Hawaiian croutons, and basil leaves (in that order). Place on board with bouillon spoon.

**Notes :**



# (BURNT ENDS GRILLED CHEESE) SUB: SMOKED TOMATO BISQUE

<b>Serving Size</b>	7 oz. (volume)			
<b>Recipe Yield</b>	24	SERVINGS		
<b>Ingredient</b>	<b>Supplier/Brand</b>	<b>Notes/Prep</b>	<b>Volume</b>	<b>Volume Unit</b>
Unsalted Butter		cut in 1" cubes	3.50	ounces
Red Onions		diced 1/4", no skin, no stem	5.00	Tablespoons
AP Flour			1.75	Cups
Basil, fresh		chiffonade	5.00	Tablespoons
Oregano, fresh		chopped	2 1/2	teaspoons
Red Wine Vinegar			5.00	Tablespoons
74/40 Tomato Filets, canned		Place in pan and smoke for 20 minutes in smoker	12.00	Cups
Heavy Cream			3.50	Cups
Tap Water			3.50	Cups
Coarse Black Pepper			3.50	Tablespoons
Kosher Salt			5.00	Tablespoons

**Items needed: including equipment, smallwares, etc**

Sauce pot, pan, smoker, range top, immersion blender

**Procedure: including prep, cooking, assembly, finishing**

1) Place butter and onions in a sauce pot and heat to melt the butter and cook onions until translucent.

2) Add flour, basil, and oregano and cook for 4 minutes. The roux will be very dry and sandy.

3) Add the vinegar, smoked tomatoes, heavy cream, water, pepper and salt and bring to a boil while stirring.

4) Turn down heat to a simmer and cook for 10 minute.

5) Remove from heat, cool down over ice.

6) Once cold, blend with an immersion blender until smooth. Heat and hold for service.

**Notes :**



# (BURNT ENDS GRILLED CHEESE)

## SUB: KING'S HAWAIIAN CROUTONS

<b>Serving Size</b>	7 each			
<b>Recipe Yield</b>	24	SERVINGS		
<b>Ingredient</b>	<b>Supplier/Brand</b>	<b>Notes/Prep</b>	<b>Volume</b>	<b>Volume Unit</b>
King's Hawaiian Original Round Bread		1/2" thick slices, of ends and small portions	3.00	cups
Olive Oil			3.00	Tablespoons
Unsalted Butter		cubed 1"	4.50	ounces
Garlic, chopped			6.00	teaspoons
Kosher Salt			1/3	teaspoons
Coarse Black Pepper			1/3	teaspoons
Parsley		chopped fine, minimal stems	2.25	teaspoons

**Items needed: including equipment, smallwares, etc**

Bowl, sauce pot, sheet tray, cutting board

**Procedure: including prep, cooking, assembly, finishing**

1) Place cut bread onto a sheet tray and spread evenly. Bake at 300 degrees in a convection oven with a high fan for 8-10 minutes or until crisp and golden

2) Meanwhile, bring the butter, oil and garlic to a slight boil for 1 minute.

3) When croutons are toasted, transfer them to a mixing bowl and slowly pour the butter/oil mixture over them while tossing. Immediately add the salt, pepper, and parsley and continue to toss. Store at room temperature in a covered container.

**Notes :**



# (BURNT ENDS GRILLED CHEESE) SUB: BBQ RUB

<b>Serving Size</b>	1/2 TEASPOON			
<b>Recipe Yield</b>	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Light Brown Sugar			6.66	teaspoons
Cayenne Pepper			1.33	teaspoons
Garlic Powder			1.33	teaspoons
Dark Chili Powder			4.00	Tablespoons
Dry Oregano			0.66	teaspoons
Coarse Black Pepper			0.66	teaspoons
Kosher Salt			2.00	teaspoons
Cumin			1.33	teaspoons
Red Pepper Flakes			1.00	teaspoons
Onion Powder			1.33	teaspoons

**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 at room temperature

**Notes :**