



# BURNT ENDS Grilled Cheese

Havarti and fontina cheeses with spicy BBQ burnt ends, served with a side of Smoked Tomato-Basil Bisque with Parmesan and King's Hawaiian croutons.

**SERVING SIZE:** 1 sandwich  
**YIELD:** 24 servings

## INGREDIENTS

48 each	King's Hawaiian Original Round Bread, 1" thick center slices
3 cups	Liquid butter or margarine
48 each	Slices Havarti cheese
48 each	Slices fontina cheese
9 pounds	Brisket burnt ends, ¾"-1" pieces
1 ½ cups	Sriracha
6 teaspoons	<b>BBQ Rub (subrecipe)</b>
½ cup	Chives, sliced ⅛" thin
5 ¼ quarts	<b>Smoked Tomato-Basil Bisque (subrecipe)</b>
6 teaspoons	Parmesan cheese, grated
168 each	<b>King's Hawaiian Croutons (subrecipe)</b>
72 each	Basil leaf tops

FEATURED ON  
KING'S HAWAIIAN  
ORIGINAL ROUND  
BREAD



## BUILD IT!

Prepare each sandwich to order as follows:

- 1 Brush 1 side each of 2 slices King's Hawaiian Original Round Bread with 1 tablespoon liquid butter or margarine and place on a 275°F griddle to toast.
- 2 Line 1 slice of bread with 2 slices Havarti cheese, and line the other with 2 slices fontina cheese. Top one half of the sandwich with 6 ounces burnt ends.
- 3 Drizzle burnt ends with 1 tablespoon sriracha, ¼ teaspoon BBQ Rub, and 1 teaspoon chives. Continue to cook for up to 8 minutes until bread is golden and cheese is melted.
- 4 Use a spatula to flip the cheese-only piece of bread on top of the burnt-ends piece of bread and press slightly together. Continue to cook 1 more minute.
- 5 Remove from griddle, cut in half on the bias, and place on serving plate.
- 6 Ladle 7 ounces of Smoked Tomato-Basil Bisque into a cup and top with ¼ teaspoon Parmesan, 7 King's Hawaiian Croutons, and basil leaf tops. Serve alongside sandwich for dipping.



## BBQ RUB

**SERVING SIZE:** ¼ teaspoon  
**YIELD:** Approx. 10 tablespoons

MAKE IT!



### INGREDIENTS

4 ¼ tablespoons	Dark chili powder
7 teaspoons	Light brown sugar
2 teaspoons	Kosher salt
1 ½ teaspoons	Cayenne pepper
1 ½ teaspoons	Garlic powder
1 ½ teaspoons	Cumin
1 ½ teaspoons	Red pepper flakes
1 ½ teaspoons	Onion powder
¾ teaspoon	Dry oregano
¾ teaspoon	Coarse black pepper

- 1 Place all ingredients in a mixing bowl and whisk to combine.
- 2 Store at room temperature.

## SMOKED TOMATO-BASIL BISQUE

**SERVING SIZE:** 7 fl. oz.  
**YIELD:** 24 servings

MAKE IT!



### INGREDIENTS

3 ½ ounces	Unsalted butter, cut into 1" cubes
5 tablespoons	Red onions, skin and stem removed, ¼" diced
1 ¾ cups	AP flour
5 tablespoons	Basil, chiffonade
2 ½ teaspoons	Oregano, fresh chopped
12 cups	74/40 Tomato filets, canned
3 ½ cups	Heavy cream
3 ½ cups	Water
5 tablespoons	Red wine vinegar
5 tablespoons	Kosher salt
3 ½ tablespoons	Coarse black pepper

- 1 Prepare smoked tomatoes. Place tomato filets into a large pan and place in a smoker for 20 minutes. Alternatively, infuse with smoke flavor using a smoker gun.
- 2 Place butter and onions in a pan, heating until butter melts and onions are cooked and translucent.
- 3 Add flour, basil, and oregano and cook for 4 minutes into a dry and sandy roux.
- 4 Add smoked tomatoes, heavy cream, water, vinegar, salt, and pepper and bring to a boil while stirring.
- 5 Turn heat down to a simmer and cook for 10 more minutes.
- 6 Remove from heat and cool over ice. Once cold, blend with an immersion blender until smooth and creamy.
- 7 Reheat and hold hot for service.



# KING'S HAWAIIAN CROUTONS



**SERVING SIZE:** 7 each

**YIELD:** 24 servings

## INGREDIENTS

3 cups	King's Hawaiian Original Round Bread, 1" thick cubes, end pieces
4 ½ ounces	Unsalted butter, 1" cubed
3 tablespoons	Olive oil
6 teaspoons	Garlic, chopped
½ teaspoon	Kosher salt
½ teaspoon	Coarse black pepper
2 ½ teaspoons	Parsley, chopped fine, minimal stems

## MAKE IT!



- 1** Place cubed bread on a sheet tray and spread evenly. Bake at 300°F in a convection oven with high fan for 8 to 10 minutes until crisp and golden.
- 2** Meanwhile, bring 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 mixture over the bread while tossing to coat.
- 4** Immediately add salt, pepper, and parsley and continue to toss to combine.
- 5** Store at room temperature in a covered container.

Enjoy!

