

FEATURED ON KING'S HAWAIIAN ORIGINAL BIG ISLAND BUN

8-ounce Wagyu patty topped with black truffle cheddar, caramelized Maui onions, beefsteak tomatoes, sweet-andspicy millionaire's bacon, Worcestershire mayo, and red blend reduction.

SERVING SIZE: 1 burger YIELD: 24 servings



24 each 8-ounce Wagyu beef

patties, 1" thick x

4" wide

24 tablespoons Kosher salt and black

pepper, mixed in

equal parts

24 each 1-ounce slices black

truffle white cheddar

cheese

King's Hawaiian Original 24 each

Big Island Bun

24 tablespoons Liquid butter or

margarine

48 tablespoons Worcestershire

Mavonnaise

(subrecipe)

Caramelized Maui 24 ounces

Onions (subrecipe)

24 each Slices beefsteak tomato,

1/2" thick

48 each Sweet-and-Spicy

Millionaire's Bacon

(subrecipe)

48 tablespoons **Red Blend Reduction**

(subrecipe)

BUILD IT!

Prepare each burger to order as follows:

- Season one Wagyu burger patty with 1 tablespoon salt and pepper mixture. Place on a grill and cook until medium-rare, flipping occasionally, about 8 to 9 minutes total.
- Place 1 slice black truffle cheddar on the burger and let melt for 1 minute. Remove burger from grill and set aside.
- Brush the inside of each half of a King's Hawaiian Original Big Island Bun with ½ tablespoon melted butter or margarine, place on a 350°F flattop, and toast for 2 minutes. Remove and set on cutting board.
- Spread 1 tablespoon Worcestershire Mayonnaise on each half.
- Cover bottom bun with 1 ounce Caramelized Maui Onions, then top with the cooked burger patty.
- Top burger with 1 tomato slice, then 2 bacon slices, crisscrossed.
- Drizzle the bacon with 2 tablespoons Red Blend Reduction so that it is cascading down over the whole burger. Place top bun on burger and plate to serve.



WORCESTERSHIRE MAYONNAISE



SERVING SIZE: 2 tablespoons

YIELD: 24 servings

INGREDIENTS

20 ounces

Mayonnaise

8 tablespoons

Worcestershire sauce



Add all ingredients to a mixing bowl and whisk well to combine.

Transfer to a storage container and hold cold until service.

CARAMELIZED MAUI ONIONS

SERVING SIZE: 1 ounce (approx. 3 tablespoons) MAKE IT!

YIELD: 24 servings

INGREDIENTS

2 pounds

Yellow onions, skin and stems removed.

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1/2 cup

Liquid butter or

margarine

2 cups

Green onions, stems

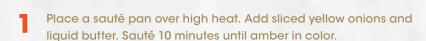
removed, sliced 1/4" on slight bias

2 teaspoons

Kosher salt

2 teaspoons

Coarse black pepper



- Add sliced green onions, salt, and pepper, and toss to combine.
- Remove from heat and spread on a sheet tray, placing in cooler to chill. Transfer to a storage container and hold warm or cold on the line for service.

SWEET-AND-SPICY MILLIONAIRE'S BACON

SERVING SIZE: 2 slices YIELD: 24 servings



8 tablespoons Coarse black pepper Dark chili powder 16 teaspoons 12 ounces Light brown sugar 4 teaspoons Red pepper flakes 48 each Slices thick-cut applewood smoked

bacon



- Mix together pepper, chili powder, brown sugar, and red pepper flakes in a small bowl.
- Line bacon slices on a roasting rack resting on a half-sheet tray, and top each bacon slice with approximately 2 teaspoons seasoning mix, covering each piece end-to-end.
- Place in a 250°F convection oven with low fan, and cook for 1 hour or until fully cooked and bacon is firm.
- Remove cooked bacon from oven and immediately transfer to a clean rack to cool.
- Once cool, place in an airtight container and hold at room temperature until service.



RED BLEND REDUCTION



SERVING SIZE: 2 tablespoons

YIELD: 24 servings

INGREDIENTS

4 quarts 'Ulupalakua red blend wine (or any red blend)

1 ounce Thyme sprigs4 each Bay leaves8 tablespoons Honey

4 ounces Unsalted butter,

1" cubed

Place all ingredients except butter into a squice pan Bring:

- Place all ingredients except butter into a sauce pan. Bring to a boil and reduce until liquid equals about one quart or less.
- 2 Strain through a chinois mousseline into a bowl.
- 3 Whisk in cubed butter until combined.

MAKE IT!

Transfer to a storage container and allow to cool to room temperature. Store at room temperature until service. Hold warm for service.

