



The BIG BALLER

FEATURED ON
KING'S HAWAIIAN
ORIGINAL BIG
ISLAND BUN

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

SERVING SIZE: 1 burger
YIELD: 24 servings

INGREDIENTS

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
24 each	King's Hawaiian Original Big Island Bun
24 tablespoons	Liquid butter or margarine
48 tablespoons	Worcestershire Mayonnaise (subrecipe)
24 ounces	Caramelized Maui 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:

- 1 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.
- 2 Place 1 slice black truffle cheddar on the burger and let melt for 1 minute. Remove burger from grill and set aside.
- 3 Brush the inside of each half of a King's Hawaiian Original Big Island Bun with 1/2 tablespoon melted butter or margarine, place on a 350°F flattop, and toast for 2 minutes. Remove and set on cutting board.
- 4 Spread 1 tablespoon Worcestershire Mayonnaise on each half.
- 5 Cover bottom bun with 1 ounce Caramelized Maui Onions, then top with the cooked burger patty.
- 6 Top burger with 1 tomato slice, then 2 bacon slices, crisscrossed.
- 7 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

MAKE IT!

- 1 Add all ingredients to a mixing bowl and whisk well to combine.
- 2 Transfer to a storage container and hold cold until service.

CARAMELIZED MAUI ONIONS

SERVING SIZE: 1 ounce (approx. 3 tablespoons)
YIELD: 24 servings

INGREDIENTS

2 pounds	Yellow onions, skin and stems removed, julienned
½ cup	Liquid butter or margarine
2 cups	Green onions, stems removed, sliced $\frac{1}{4}$ " on slight bias
2 teaspoons	Kosher salt
2 teaspoons	Coarse black pepper

MAKE IT!

- 1 Place a sauté pan over high heat. Add sliced yellow onions and liquid butter. Sauté 10 minutes until amber in color.
- 2 Add sliced green onions, salt, and pepper, and toss to combine.
- 3 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

INGREDIENTS

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

MAKE IT!

- 1 Mix together pepper, chili powder, brown sugar, and red pepper flakes in a small bowl.
- 2 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.
- 3 Place in a 250°F convection oven with low fan, and cook for 1 hour or until fully cooked and bacon is firm.
- 4 Remove cooked bacon from oven and immediately transfer to a clean rack to cool.
- 5 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 sprigs
4 each	Bay leaves
8 tablespoons	Honey
4 ounces	Unsalted butter, 1" cubed

MAKE IT!



- 1** 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.
- 4** Transfer to a storage container and allow to cool to room temperature. Store at room temperature until service. Hold warm for service.



Enjoy!