



**Fat Burger “The Pinnacle Way”
Corporate Recipe—Number: 901742**

Entrée—Other

	Servings
Ingredients	4
Beef, Ground, Raw	1/3 Lbs
Pork, Ground, Raw	1/3 Lbs
Turkey, Ground	1/3 Lbs
Salt	1/10 Oz
Pepper, Ground, Black	1/10 Oz
Crushed, Pepper, Flakes	1/10 Tsp
Worcestershire Sauce	1/4 Oz
Garlic, Chopped	1/4 Oz
Onions, Red, Diced	.05 Lbs
Cheese, Parmesan, Grated	1/10 Lbs
Cheese, Feta, Crumbled	1/10 Lbs
Parsley, Freshly Chopped	1/10 Bunch
Cheese, Pepper Jack (for fixing)	1/8 Lbs
Cucumbers, Fresh (for fixing)	1/4 Ea
Tomato (for fixing)	1/4 Ea
Onions, Red, Fresh (for fixing)	1/8 Lbs
Mesculine Mixed Salad (for fixing)	1/8 Lbs
Roasted Garlic Aioli (See recipe)	1 Lbs
Hamburger Bun, Potato	4 Ea
Oil (for searing)	1 Oz
Sweet Pickle Spears (for garnish)	8 Ea
Tomatoes, Cherry	4 Ea
toothpicks	4 Ea

Portion Size: 4 oz

Pan Size: 2” Deep Long Pan

Procedures:

PREPARATION: Wash and cut onions, parsley and garlic. Using a large mixing bowl, combine beef, pork, turkey cut up vegetables, Worcestershire sauce, crushed pepper, parmesan cheese, feta cheese, salt and pepper to taste. Mix all ingredients together until all ingredients is incorporated. Keep in refrigerator for 2 hours.

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Prepare aioli (see recipe).

COOKING PROCEDURE: Using a large skillet, preheat oil to medium heat. Using a 4.oz scoop ladle, mold each meat mixture into a patty and sear both side until it turns crusted. Using a preheated convection oven, bake patties until it reach internal temperature of 165°F. Once the patty is cooked remove and serve on bun.

PLATING PROCEDURE: Using the center of the plate. Place half of the bun onto the plate. Using squeeze bottle, drizzle aioli sauce on bun. next, place mesculin mixed salad. Next add a piece of burger on top of salad. Next, add 1 slice of pepper jack cheese, 2 slices of cucumber, 2 slices of tomato, 2 rings of onions and again drizzle more aioli sauce and place the other half of bun. Poke cherry tomato with toothpick and stick on to the burger to hold it together. Add 2 pickle spears for garnish.

GARNISH: Pickles and cherry tomatoes