

Buttery Cheeseburger

Recipe #R5766

Yields: 80 Servings

Pro Tip: Spread secret sauce inside the bun top before service

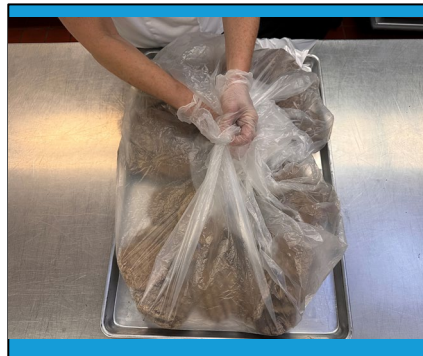
Gather Ingredients:

R0197 Beef Patty Griller
6762 Bun Glazed Split Top
2064 Cheese American sliced
3169 Lettuce Leaf Green
3086 Tomatoes sliced
R7097 Secret Sauce
R4618 Fresh Pickles

Equipment Needed:

Disposable Gloves 3lb. Food Tray
Sheet Pans 2 lb. Food Tray
Pan Liners Oven Mitts
Scale Thermometer
Deep hotel pans Pan Saver Liners
Tongs
Aluminum Foil

1. Thaw burger patties 2 days in advance; Remove from box and spread the plastic bag of beef patties on a sheet tray. Place in refrigerator to thaw



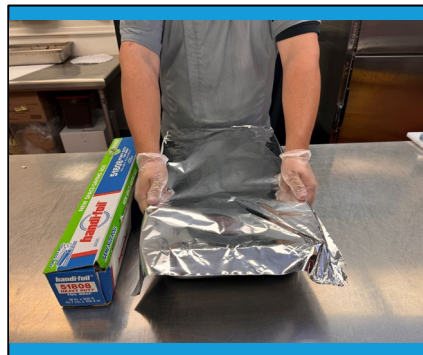
2. Prepare special sauce and Pickles **1-2 days** in advance.



3. Shingle 80 thawed burger patties in a 4-inch hotel pan with HOT potable water, butter buds, and garlic powder mixture.



4. Cover with foil and bake. (The recipe will differ if combi is being used) R0197CO



5. Serve wrapped or for more appeal serve unwrapped. Note: when serving unwrapped assemble just before serving.



6. Create a showcase burger to display on your serving line, allowing students to see the final product.

