

CHEESEBURGER

7/11/2024

Plate: Dapple Rectangle w/ (2) 2oz white ramekin

To Go: Single Comp w/ 8 oz Squat

STEP #1: INGREDIENTS

- 1 each Burger Patty
- 8 shakes Meat Rub - 4 shakes per side

STEP #2: INGREDIENTS

- 2 slices Jack Cheese or Cheddar Cheese
- OR
- 1/4 cup Blue Cheese Crumbles

STEP #3: INGREDIENTS

- 1 each Burger Bun
- 1/2 cup [Lettuce - Shredded](#)
- 3-4 each [Tomatoes - Sliced](#)
- 2 each [Bacon - Sliced](#)

SETUP / GARNISH

- #30 scoop Mayonnaise
- 1 vz BBQ Sauce
- 1 each Choice of Side

STEP 1: TO COOK

1. Shake 4 shakes of meat rub **evenly** on one side of the burger patty, then place seasoned side down on the grill.
2. Shake 4 shakes of meat rub **evenly** on the other side of the burger patty.
3. Grill to **half** of the desired degree of doneness, then flip.
4. Grill to **just short** of the desired degree of doneness.
NOTE: Refer to the Degrees of Doneness Chart for visual indicators.
NOTE: NEVER use a spatula to press the juices out of a burger.

STEP 2: TO COOK

1. Place the cheese (if ordered) on the burger patty, and **cover with a dome until the cheese is fully melted and the desired degree of doneness is reached.**

STEP 3: TO COOK

1. Separate the 2 halves of the burger bun, and place the halves in the bun toaster.
2. Once the burger bun has been toasted, place the shredded lettuce on the bottom half of the bun, then depending on the size of the tomato slices, place 3-4 tomato slices on top of the lettuce.
NOTE: Make sure the lettuce does not spill off the bun and onto the plate.

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SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

1. Place the cooked burger patty on top of the lettuce and tomatoes.
2. Place the 2 slices of bacon on top of the cheese in the shape of an "X."
3. After all additional toppings have been added, **cap** the burger with the top half of the bun, and place it centered on the right side of the plate.

NOTE: Place the side bowl centered on the left side of the plate, on top of a beverage napkin.

NOTE: If fries are ordered as the side, they must be centered on the left side of the plate.

