

KIDS BURGER SLIDERS

8/30/2024

Plate: 8" Round Blue or Green Plate

To Go: 3 Compartment

STEP #1: INGREDIENTS

2 each 2 oz Burger Patties

1 slice Jack or Cheddar cheese (optional)

STEP #2: INGREDIENTS

2 each Mini Turano buns

SETUP / GARNISH

2 each 6" wooden skewer

1 each Choice of side

STEP 1: TO COOK

1. Place the burger patties on the flattop
NOTE: Do not add oil or seasoning
2. Using the offset spatula, flatten the each patty to 1/4" each thick
3. Cook to well done unless otherwise specified.
4. If cheese is requested, fold the slice of cheese in half, and then in half again. Cook to just cook short of well done, then add 2 squares of cheese on each patty. Allow to cook until cheese is fully melted.

STEP 2: TO COOK

1. Place the mini buns halves on the flattop
NOTE: Ensure that the flat top is free from varnish and excess oil.
2. Once the mini buns have been toasted, place the bottom bun halves on cutting board.

SET UP / GARNISH

Reference the attached pictures for plating setup and garnishing.

1. Place each cooked burger patty on the bottom half of each bun.
NOTE: If bacon is requested, cut two pieces of bacon in half, and place two bacon halves criss-crossed on each slider.
2. Cap the burger with the top of each bun.
3. Carefully place skewers through the center of each of the sliders.
4. Place sliders on the right side of the plate and place the side item directly on the left side of the plate.
NOTE: Placed the side item centered on top of a beverage napkin on the left of half of the plate.
NOTE: If french fries are ordered, they will be placed directly on the left of half of the plate.
NOTE: If green beans are ordered, they will be placed on the sides tray and served off the plate. The sliders are to be placed centered on the plate.

****CONTINUED ON NEXT PAGE****

