

Recipe Feature



Hawaiian Burger

A grilled Angus burger topped with teriyaki sauce, grilled pineapple, lettuce, tomato, cheddar cheese.

Served with potato chips



INGREDIENTS:

1 CT: BURGER TENDERBITE 3/1 ANGUS CHUCK:	#17168	.79
0.5 FL OZ: SAUCE TERIYAKI:	#40154	.07
1 SL: PINEAPPLE SLC IN JUICE:	#42548	.09
0.75 OZ: CHEESE CHEDDAR SLICED .75 OZ SQUARE:	#06338	.15
0.16 OZ: LETTUCE GREEN LEAF FILLET:	#02688	.02
0.16 OZ: ONION RED JUMBO:	#02990	.01
1 OZ: TOMATO SLC 4X5:	#03650	.23
1 CT: BUNS FRZ BKD HAMBURGER EGG 4" SLCD:	#51512	.37
1 TBSP: BUTTER SALTED GRADE AA:	#08004	.06
4 OZ: CHIPS POTATO RIPPLE:	#69667	.63
1 CT: PICKLE KOSHER DELI SPEARS 250 CT:	#71696	.15

Cost: \$2.56

Menu Price: \$7.95

Gross Profit: \$5.39

Food Cost %: 32.2%

Prep Notes:

1. Cook burger to desired doneness
2. When burger is cooked, top with teriyaki sauce
3. Top burger with cheddar cheese and melt
4. Butter each side of bun and grill
5. Grill pineapple ring to heat
6. Place lettuce leaf, tomato slice and onion ring together
7. Place bun on plate open faced
8. Place burger on bottom half of bun
9. Top Burger with grilled Pineapple
10. Place lettuce, tomato, onion (LTO) on top half of bun
11. Serve with potato chips and pickle spear

