

Burgers, Wraps & Sandwiches



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It Starts With the Burger Patty

It's hard to count the number of patties we've seen made offshore that just don't measure up, and the weird methods of making them, so here's a primer on what makes a great patty and how to do it.

First, don't make the mistake of blending in a bunch of seasoning and then mixing the meat like a madman. Leave the seasoning for later.

Second, the patties should be the same size. Treat the meat like bread dough: Don't overwork it or the proteins will toughen. Don't do anything. Just pick off a large piece about 3 inches in diameter and just put it on the counter. Don't work it a lot; it just makes a tough, chewy, dry burger. Who wants that? 😊

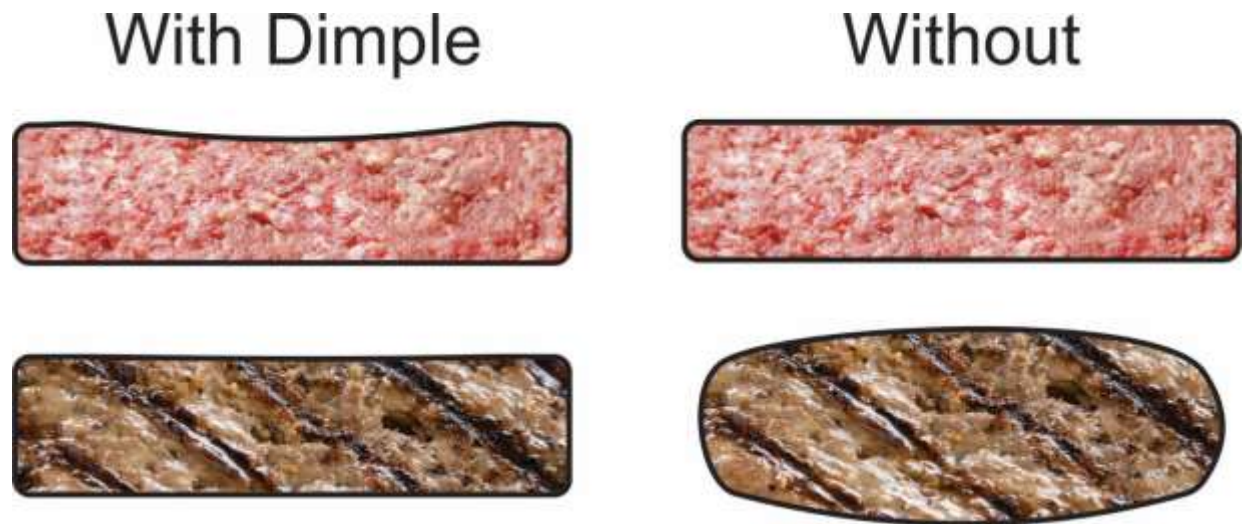
Just plop it on the work table, and gently press it into a burger shape that's even and round. It should be larger than the bun, and about 3/4 inch thick.

And by the way, what's the deal with those burgers that look like a ball? And how do you prevent it? With "The Dimple". This keeps that burger flat and helps it cook evenly. Use it, and you'll see the difference first time.

As you can see in the photos below, once you've made that great patty, press the center in a bit. It should look like the one on the right. That's The Dimple.



Here's a side view of what you want and the difference coming off the grill or the pit:



It's science people! The ground beef contracts as it cooks, causing it to draw in. You've seen how they shrink. The dimple takes care of this too.

You've got your patties in great shape. NOW we season the burger. If you feel the need to do more than a good, liberal coating of salt and pepper, put it on now. But salt and pepper just before cooking is really all you need.

And as for the salt, NOT TOO SOON. It pulls water out of the meat and will actually make it dry and chewy because it dissolves some of the meat proteins and allows other proteins to bind. Just like that bread dough we mentioned.

Put it on, turn it over, take it off.

That's it for cooking. Put that burger on the grill. Leave it alone until you see the juices running; about 3 to 4 minutes. Turn it over. Leave it alone. Don't smash it. Don't press all the flavor out of it. Just let it cook. After about 2 minutes, take it off. NOW put on the cheese and serve the perfect burger.

Let's make some burgers...





All-American Burger

This one we already covered. A carefully handled patty, cooked the right way and seasoned just before you put it on the grill. Put it on a toasted or buttered, grilled bun, and have a variety of condiments on hand. That's 'Merica. :-D

Bacon Onion Cheeseburger

- Make a really thick cheese sauce.
- Grill a bunch of onions until golden brown.
- Grill the burgers, put on the bun bottoms, and pile on crumbled bacon, onions and then top with the cheese sauce.

BBQ Burger

Simplicity itself. Make your burgers as normal, then dip each patty in a saucepan of hot, tangy barbecue sauce and place on a well-toasted bun. Top each with a generous portion of shredded cheese or a slice or two of Swiss cheese. Then garnish with two onion rings.

Or make your own French Fried Onions:

- Put about a pint of pancake batter in a bowl
- Add 1 tsp garlic powder, a few dashes of Worcestershire and some salt.
- Dip onion strings in the batter, then put in a pan of flour.
- Coat well and fry until browned. Remove, drain and cool.

BLT Double Burger

For this one, use two thinner patties. Cheese both patties, then put bacon on one of the patties and the other on top. Stick that bad boy on a bun.

Border Burger

A messy, cheesy, burger with a bit of heat and some crunchy kick. Be sure to grill or toast the bun.

For 12 burgers:

5	lbs	ground beef
		Salt and pepper to taste
		Taco seasoning as needed (the shaker type is best)
12	each	buns, buttered
2	cups	cheese sauce
3	Tbsp	jalapenos, chopped
2	cups	shredded cheddar cheese
2	cups	salsa, mild
1	cup	Nacho Doritos, broken into small pieces (not crushed)

- Make the burger patties. Dimple them ☺
- Season with salt and pepper and put on grill to cook.
- While they are cooking, heat the cheese sauce and add jalapeños.
- Toast or grill the buns and put bottoms on a shallow steam table pan. Put shredded cheddar cheese on the bun bottoms.
- Flip the burgers and lightly season with taco seasoning. When done, put on the bun bottom on top of the cheese.
- Portion cheese sauce on top of the burger, then salsa. Top with the Doritos and a jalapeño pepper.

Chili Cheese Burger

- Make a pot of good, thick chili – with or without beans – and have it hot and ready for the burgers.
- Dice some onions and jalapeños
- Toast or grill the buns and have ready separately from burgers.
- Cook burgers; as they come off the grill, put them in a steam table pan.
- Top generously with chili, then a portion of shredded cheddar cheese.
- Top with diced onions and jalapeños.

Chili Cheese & Onion Burger

Same as the above, but with a hearty serving of grilled or fried onions on top. If grilled, they should be “dry” grilled, with as little oil as possible, so they sort of roast. If fried, you can use onions rings or homemade strings.



C'est

Bayou

Just a bit
just a bit

.....

Bon

Burger

Creole,
Cajun. All

American. We broke our rule about mixing the meat but that's okay ya'll because it's some good.

For 20 burgers:

5	lbs	ground beef
2 1/2	lbs	green onion sausage, removed from the casing
4	cups	onions, sliced into thick rings. Leave slices intact
2	cups	green bell peppers, julienne sliced
1	cup	red bell peppers, julienne sliced
20	each	buns, buttered
1	quart	remoulade sauce (in the sauces section)

- Gently combine the ground beef and sausage. It doesn't have to be a really uniform mix, do don't overwork the meat. Just blend it together.
- Form into 20 patties about 3/4 inch thick and larger than the bun.
- Put burgers on the grill. Don't season.
- Put onion slices on the grill. Lightly salt and pepper.
- Put peppers together on the grill and sauté with a bit of oil.
- Toast or grill the buns until golden brown. Remove bottoms and put in a shallow steamtable pan.
- Remove onion slices; put on bun bottoms. Top with a dab of remoulade.
- Put burger on top of onion, then a generous portion of remoulade sauce.
- Put top bun on burger and you're all done. Stand back and take a bow.

French Onion Mushroom Burger

For 12 burgers:

5	lbs	ground beef
2	packs	Lipton onion soup mix
1/2	cup	water
1	cup	bread crumbs
4	cups	sliced onions
4	cups	sliced fresh mushrooms
12	slices	Swiss cheese
12	each	buns, buttered

- Combine beef, soup mix, water and bread crumbs. Gently but well.
- Make patties and cook as usual.
- While patties are cooking:
 - ✓ Grill the onions and mushrooms separately, until golden brown.
 - ✓ Toast the buns. Put bun bottoms in a shallow steam table pan.
- When patties are done, place on the bun bottoms. Top with a slice of cheese, then top with onions and then mushrooms.
- Place a bun top on each burger.



Ginger Burger

To that timeless question from Gilligan's Island: Ginger or Mary Ann? We say Ginger. This Asian-inspired burger has a nice ginger kick with the sweetness from honey and a bit of brown sugar that needs nothing else. Except maybe some slaw. And seconds.

For 12 burgers:

The Sauce:

1/2	cup	honey
1/2	cup	soy sauce
1/2	cup	balsamic vinegar (or rice vinegar)
2	Tbsp	brown sugar
1	Tbsp	fresh grated ginger

5	lbs	ground beef
12	each	buns

Make the sauce:

- Combine all ingredients (not beef and buns, wise guy) in a saucepan; bring to boil, reduce to simmer and cook until it thickens a bit.

Make the burgers

- Make burger patties. Dimple them 😊 Season lightly with salt and pepper
- Grill burgers; when done on one side, flip and baste with sauce.
- When burgers are fully cooked, dip each one in the sauce, return to grill for only a minute or so. You want to dry the sauce a bit but not scorch it.
- Remove and place in steamtable pan.

Hawaii Five-O Burger

Five ingredients. Not counting the bun. Pretty good, huh?

Makes 12 burgers

5	lbs	ground beef
12	slices	Swiss cheese
12	slices	pineapple (fresh is great but canned is okay too)
1 1/2	cups	mayonnaise
1/4	cup	Sriracha sauce
12	each	buns

- Make the patties. Dimple them. Put on the grill and cook.
- When you flip the burgers, put on the pineapple to grill. Flip after a couple of minutes, or when they start to pick up a bit of color.
- Brown buns, put bottoms in a shallow steamtale pan. Top with lettuce.
- Flip the burgers and top with Swiss cheese, then put on the pineapple.
- Remove the burgers, put on bun bottoms.
- Top with the Sriracha mayo and put on top bun



Italian Sausage Burger

Again, we're mixing two kinds of meat. Try to do it gently so we don't make it chewy. Also, don't salt the meat because the Italian sausage has plenty. And, serve this on a chewy, house-made roll.

For 12 burgers:

2 1/2	lbs	Italian sausage
2	lbs	ground beef
2	cups	bread crumbs, Italian style
4	each	eggs
1/2	cup	milk
2	cups	pasta sauce
3 to 4	cups	sliced onions
1 to 2	cups	sliced bell peppers
12	each	buns, buttered

- Crack the eggs, add milk and bread crumbs and blend, then add the meats and mix together. Form into patties.
- Cook patties as usual.
- While patties are cooking, grill the onions and peppers together and heat the sauce separately.
- Grill the buns and have on line separate but near the burgers.
- When burgers are done, place in shallow steam table pan. Top with sauce and then the grilled onions and peppers.
- Place on serving line.

Pizza Burger

This is an easy burger to make and easier to love. You can put almost anything pizza-related on it but we're starting with the basics:

For 12 burgers:

12	each	handmade burger patties
2	cups	shredded mozzarella
2	cups	pasta sauce
1	tsp	dried basil
		Parmesan cheese as needed
12	each	burger buns or even better, Italian rolls

- Season burgers with salt and pepper and put on grill.
- Heat the sauce and add basil.
- Toast the buns or rolls. Set in serving pan for separate service
- When burgers are done, transfer to steamtable pan.
- Top with cheese, then top with sauce, about 1 1/2 ounces per patty.
- Place pan on line and have the buns nearby.

You can also put shredded pepperoni, olives or any other pizza condiment you think will be popular on the patties.



Pork Burger with Slaw

This is an all pork burger but you can mix beef and pork if you prefer. It has a distinct Asian influence and you can pair it with any number of sides.

For 12 burgers

5	lbs	fresh ground pork
3	Tbsp	ginger, fresh, finely grated
1	Tbsp	garlic, minced and smashed
1/4	cup	scallions (green onions), tops only, finely sliced
2	Tbsp	sesame oil
		Salt and pepper as needed
		Teriyaki sauce as needed
3	cups	Korean slaw (recipe in salad section)
12	each	buns, buttered

- Combine meat, ginger, garlic, scallions and sesame oil. Form into patties.
- Salt and pepper the patties, put on grill and cook.
- When you turn the patties, baste with teriyaki sauce.
- Grill the buns while the patties are cooking. Remove bottoms and put on steamtable pan.
- When burgers are done, put on bun bottoms, then top with slaw.
- Put bun top on burger and place on serving line.

Taco Burger

Spicy and different. This is like a taco in a bun. You're mixing the meat before you put it on the grill. But you gotta do what you gotta do.

For 12 burgers

5	packs	taco seasoning mix
5	lbs	ground beef
2	cups	salsa, mild
2	cups	shredded cheddar cheese
3	cups	shredded lettuce
12	each	buns, buttered

- Break up the beef and add taco seasoning mix. Mix gently but thoroughly.
- Cook patties as usual on the grill.
- Toast the buns and put bottoms on a shallow steamtable pan.
- Put patties on the buns. Top with about 1 1/2 ounces of mild salsa.
- Put shredded lettuce on top of the salsa, then the cheese.
- Set bun on top of burger.
- Place on serving line.

Turkey Burgers

In general, anything you can do with a burger, you can do with a turkey burger. Or a veggie burger for that matter. Try putting out a couple of Turkey Burgers when you server burgers and see how they do.

Here are a few thoughts and tips on making turkey burgers, because the meat can be a challenge to work with:

Make the patties ahead and freeze. They're much easier to work with.

When you make the patties, you should mix the meat with seasonings because you want it to bind and hold together. Use a binder like bread crumbs or even flour with egg. About 1 egg per pound of turkey if you use them. But go by feel. You'll know if it will hold together when you make the patties and that's what you want.

Remember the salt and pepper too.

Freeze the patties by placing on wax paper or parchment on a sheet pan, then stacking them in layers. Get them good and frozen before using and they'll hold together on the grill or the pit.

Turkey Teriyaki Burger

This is a lot like the ginger burger but the turkey gives it a distinctly different flavor profile that even diehard burger lovers will find better than just okay.

For 12 burgers:

12	each	turkey burger patties
12	each	buns
12	each	pineapple slices

The Sauce:

1/2	cup	honey
1/2	cup	soy sauce
1/2	cup	balsamic vinegar (or rice vinegar)
2	Tbsp	brown sugar
1	Tbsp	fresh grated ginger

- Combine sauce ingredients; bring to boil and then simmer until thickened.
- Toast the buns and put bottoms on a steam table pan.
- Grill the turkey patties. When nearly done baste with sauce, flip and baste again. Repeat this a couple of times.
- While patties are grilling, grill the pineapple also until they pick up some color. Put on top of the burgers when they are done.



Wrapper's Delight

Yeah, it's an awful pun but we can't help ourselves. Before we get into recipes, here's a quick how-to on folding a wrap:



Put fillings in middle of tortilla



Fold left and right sides to center



Begin rolling up from bottom



More rolling...

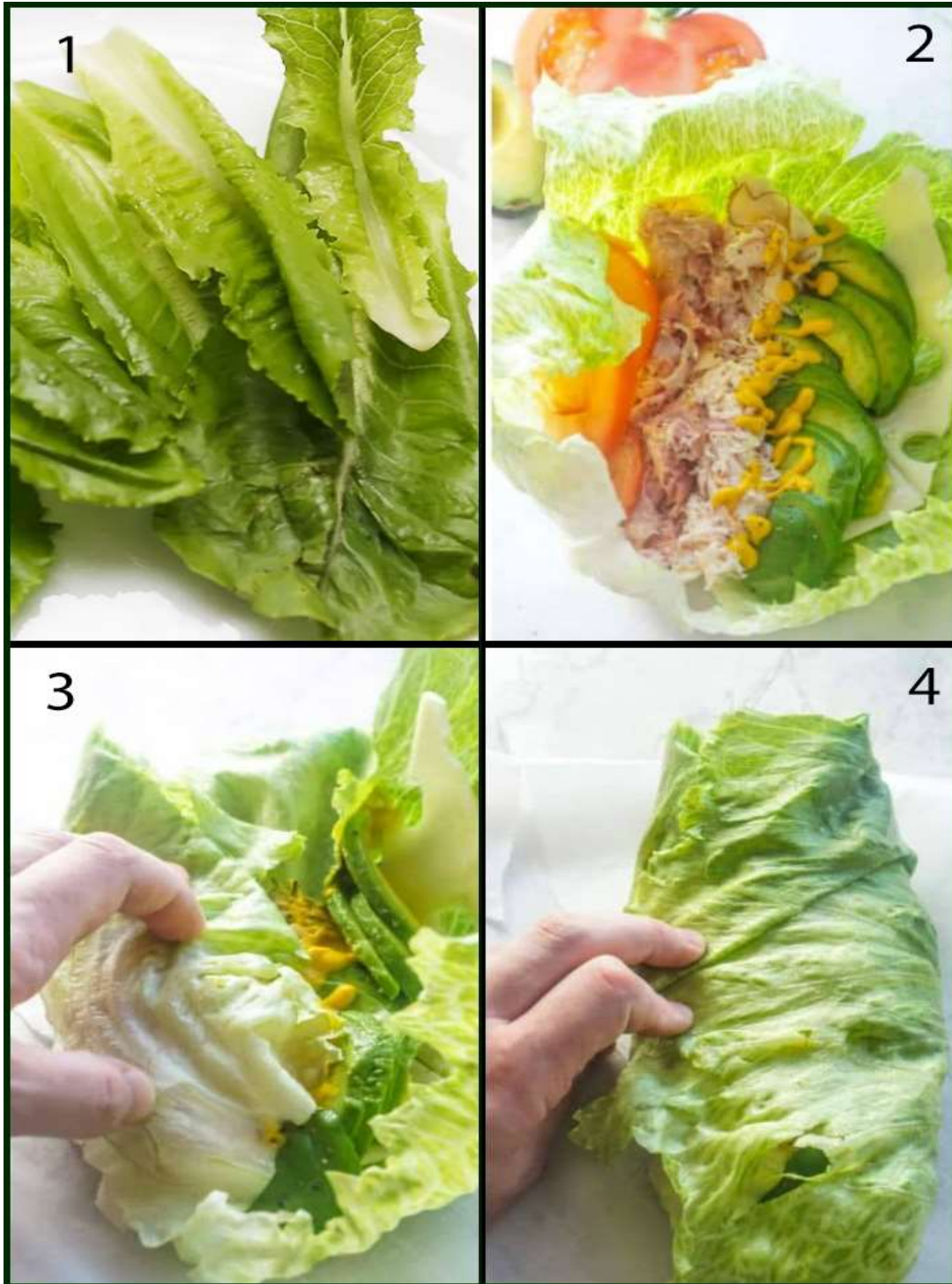


and rolling... :-)



Cut on a bias in 2 or 3 pieces

And here's one with no tortilla, just lettuce. The key is to make sure that you use a good size leaf and it's also a good idea to soak it in cold, iced water a while and then dry off first. Get them good and clean and pliable.



Grilled Chicken Wrap

Yield: 8 whole wraps (16 halves, 24 thirds)

1/2	cup	light mayonnaise
1/2	cup	plain greek or regular yogurt
6	Tbsp	wine vinegar
1	tsp	black pepper
1/2	tsp	salt
1	tsp	lemon juice
2	cups	shredded cabbage
1	Tbsp	sweet pickle juice
4	each	whole chicken breasts
		Pickles

- Combine the mayo, yogurt, all liquids and seasonings
- Add the cabbage, stir in and set aside
- Grill the chicken breasts. You want them to get a nice golden color but don't cook them dry.
- When chicken is cool, shred it
- Add to the cabbage mixture and blend
- Put filling in middle of tortilla in a line from side to side
- Place a line of pickles on top
- Roll the tortillas and put seam down on a half sheet pan, flatten a bit and let stand about 30 minutes to set.
- Cut and place on serving dish



Curried Pork Salad Wrap

Yield: 8 whole wraps (16 halves, 24 thirds)

2 lbs pork tenderloin, cooked and chopped
3 tsp curry powder
1 tsp salt
1 cup chopped celery
1/2 cup chopped dry-roasted pistachios (or cashews)
1/2 cup plain yogurt (Greek or regular)
1/2 cup light mayonnaise
8 each tortilla wraps
2 cups Lettuce, shredded (romaine, iceberg) or mixed greens
24 thin slices of tomato

- Set aside the lettuce and tomato for now.
- Combine yogurt, mayo and seasonings in a bowl and mix well.
- Add remaining ingredients and blend lightly into a salad.
- Put filling in middle of tortilla in a line from side to side
- Add lettuce on top of the filling, then place the tomatoes
- Roll the tortillas and put seam down on a half sheet pan, flatten a bit and let stand about 30 minutes to set.
- Cut and place on serving dish

Shrimp & Egg Salad Wrap with Garlic Mayo

Yield: 8 whole wraps (16 halves, 24 thirds)

Garlic mayonnaise:

1/2	cup	light mayonnaise
1/4	cup	fat free yogurt, plain
1/4	cup	fresh green onions, sliced
1/4	tsp	ground black pepper
1/2	tsp	granulated garlic
1/2	tsp	salt

Remaining ingredients:

3/4	cup	chopped seeded tomato (about 1 medium)
2	lbs	shrimp, cooked and chopped
8	each	tortilla wraps
3-4	cups	Lettuce, shredded (romaine, iceberg) or mixed greens
4	each	eggs, cooked, chopped

- In a bowl, combine the first set of ingredients to make the mayonnaise.
- Add the shrimp and tomato, blend lightly into a salad
- Put filling in middle of tortilla in a line from side to side
- Add lettuce on top of the filling, then place the tomatoes
- Roll the tortillas and put seam down on a half sheet pan, flatten a bit and let stand about 30 minutes to set.
- Cut and place on serving dish

Cashew Chicken Wrap

Yield: 12 whole wraps (24 halves, 36 thirds)

1/2 cup light mayo
1/2 cup fat free plain yogurt (Greek or regular)
1/4 cup Dijon mustard
1/4 cup honey
1/2 tsp salt
1/2 tsp pepper
1 cup celery, thinly sliced
1/4 cup onion, small diced
5 cups cubed chicken
1 cup chopped cashews
12 each flour tortillas
1 cup shredded mozzarella cheese

- In a bowl, combine all ingredients
- Put filling in middle of tortilla in a line from side to side
- Lay out the flour tortillas and place turkey slices along the middle
- Spoon the mixture of tomato, dressing and bacon on top of the turkey
- Put the romaine lettuce on top
- Roll the tortillas and put seam down on a half sheet pan, flatten a bit and let stand about 30 minutes to set.
- Cut and place on serving dish

Turkey Cobb Salad Wrap with Ranch or Blue Cheese

Yield: 8 whole wraps (16 halves, 24 thirds)

4	cups	shredded romaine lettuce
2	cup	chopped seeded tomato (1 medium)
1/2	cup	chopped green onions (2 medium)
1/2	cup	Fat Free Blue Cheese dressing (or Ranch)
1/2	cup	plain yogurt (Greek or regular)
1	tsp	freshly ground black pepper
1	pound	thin sliced turkey
2	each	avocado, diced
8	strips	bacon, cooked, drained and chopped
8	each	flour tortillas

- Set the turkey and lettuce aside for now
- Combine the other ingredients
- Add lettuce on top of the filling, then place the tomatoes
- Roll the tortillas and put seam down on a half sheet pan, flatten a bit and let stand about 30 minutes to set.
- Cut and place on serving dish



Shrimp Salad Wrap with Lemon Mayo

Yield: 8 whole wraps (16 halves, 24 thirds)

Lemon mayonnaise:

1/2 cup light mayonnaise
1/4 cup fat free yogurt, plain
1/4 cup chopped fresh green onions
2 tsp lemon juice
1/4 tsp ground black pepper
1/2 tsp salt

Remaining ingredients:

3/4 cup chopped seeded tomato (about 1 medium)
2 pounds shrimp, cooked and chopped
8 tortilla wraps
Lettuce, shredded (romaine, iceberg) or mixed salad greens
1 each, tomato, seeded and diced

- In a bowl, combine the first set of ingredients to make the mayonnaise.
- Add the shrimp and tomato, blend lightly into a salad
- Put filling in middle of tortilla in a line from side to side
- Add lettuce on top of the filling, then place the tomatoes
- Roll the tortillas and put seam down on a half sheet pan, flatten a bit and let stand about 30 minutes to set.
- Cut and place on serving dish

Chicken Salad Wrap

Yield: 8 whole wraps (16 halves, 24 thirds)

1/2	cup	light mayo
1/2	cup	fat free plain yogurt (Greek or regular)
1/4	cup D	ijon mustard
1/4	cup	honey
1/2	tsp	salt
1/2	tsp	pepper
1	cup	celery, thinly sliced
1/4	cup	onion, small diced
6	cups	finely chopped chicken
8	each	flour tortillas
3-4	cups	shredded lettuce (romaine, iceberg) or mixed greens

- In a bowl, combine all ingredients
- Put filling in middle of tortilla in a line from side to side
- Add lettuce on top of the filling, then place the tomatoes
- Roll the tortillas and put seam down on a half sheet pan, flatten a bit and let stand about 30 minutes to set.
- Cut and place on serving dish

Variations:

Add crispy bacon – about 4 slices per recipe batch.

Curried Chicken: Add 2 tablespoons of Curry Paste to the salad.

Buffalo Turkey Spinach Wrap

Yield: 12 whole wraps (24 halves)

12	each	flour tortillas
3-4	cups	Fresh spinach leaves
36	each	slices turkey
1 ½	cup	Buffalo Dip (see below)
48	each	thin slices of tomato
12	each	slices cooked bacon, crumbled

- Lay tortillas flat on counter top
- Spread dip over entire tortilla
- Lay spinach evenly over dip
- Arrange tomatoes over spinach
- Place turkey down center of tortilla
- Roll the tortillas and put seam down on a half sheet pan, flatten a bit and let stand about 30 minutes to set.
- Cut and place on serving dish

Buffalo Dip

1 ¼	cup	plain yogurt
3	Tbsp	Sriracha sauce
1/4	cup	lite mayo

Mix well, chill before using

Turkey Club Wrap

Yield: 12 whole wraps (24 halves)

12	each	flour tortillas
12	each	leaves romaine lettuce
24	each	slices turkey
12	each	slices sandwich ham
12	tsp	plain yogurt
24	each	thin slices of tomato
12	slices	cooked bacon, crumbled

- Lay tortillas flat on counter top.
- Spread yogurt down center of tortilla; place bacon on top, then ham.
- Lay slices of turkey on top.
- Place slice of tomato on turkey.
- Place lettuce leaf on top.
- Roll the tortillas and put seam down on a half sheet pan, flatten a bit and let stand about 30 minutes to set.

Turkey Club Lettuce Wrap

- Use above ingredients except flour tortillas.
- Place romaine leaves on counter top.
- Spread yogurt on lettuce.
- Sprinkle on bacon bits and then ham.
- Place slices of tomato on ham.
- Place turkey on top.
- Roll up as shown on opposite page.
- Insert a toothpick to hold the wrap together.

Italian Beef for Sandwiches

Yield: about 25 servings or so

6	cups	beef stock
2	tsp	dry parsley
1 1/2	Tbsp	salt
2	Tbsp	garlic powder
2	tsp	black pepper
1	Tbsp	oregano
2	tsp	basil
10	lbs	rump roast
6	cups	onions, sliced 1/4 inch thick
4	cups	bell peppers, julienne slice 1/4 inch thick
1	cup	pimiento, julienne sliced

- Combine spices and water in a saucepan; simmer about 10 minutes.
- Put roast in a pan, pour stock in and cover. Bake at 350 for two hours.
- Remove, add onions, peppers and pimiento and return to oven.
- Continue cooking until the roast is tender and falling apart. Add water during cooking if needed.
- Remove the roast, shred and put in a line pan for serving
- Add the onions and peppers and enough of the juices to cover the beef. Keep remaining juice in reserve if needed during the meal. And you can use what's left for gravy or stock for another time, or freeze for later.

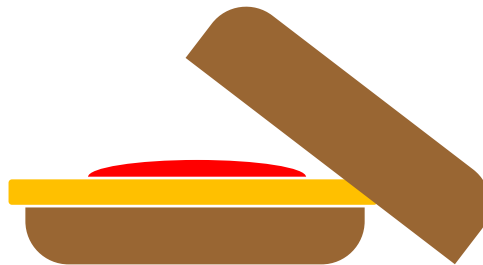
Serve on crusty Italian or po-boy loaves.

Breaded Chicken Parmesan

For 12 sandwiches:

12	each	bun, buttered
12	each	breaded chicken patty
2	cup	pasta sauce
2	cup	shredded mozzarella grated parmesan

- Heat sauce and hold
- Fry the chicken patties.
- While patties are frying, grill the buns golden brown or sheet out and brown in oven. Place bun bottoms in a shallow steam table pan.
- Pull patties from fryer, drain well and place them on the bun bottoms.
- Put cheese on top of the chicken patties and top with the warm sauce.
- Put bun top half on the sandwich so the chicken and cheese are visible, as shown in the picture.
- Place pan on line.



Breaded Veal Parmesan

This is the same basic product. Use a breaded veal cutlet in place of the chicken patty and follow the same procedure.

Roast Beef Po-Boys

This may be the definitive N'Awlins sandwich. The gravy has a bit of body to it from roux, not cornstarch. The beef can be sliced or shredded and opinions are as varied as there are people. Try them both for a bit of variety.

Several cuts will work: top or bottom round, chuck or rump. Whichever you use, cook the day before and cool overnight to slice it. You can also use leftover beef roast. Use a crusty, chewy bread/

Yield: beef for 25 sandwiches

12	lbs	beef (chuck, rump, top or bottom round)
6	ribs	celery, cut in large pieces
4	each	medium onions, roughly chopped in large pieces
8	each	carrots, peeled and halved
4	each	bay leaves
2	quart	beef stock
1/4	cup	Kitchen Bouquet (or caramel color)
		salt, pepper, garlic powder as needed
		oil as needed

- Heat oven to 325 F
- Heat a large pot or braising pan to high and add oil. Brown the roast on all sides and put in the smallest roasting pan that will hold everything.
- Add stock, kitchen bouquet and vegetables to the pan. If you don't have enough liquid to cover the roast completely, add water.
- After 1 1/2 hours, check roasts; they should be covered in stock. If not, add some stock and continue to cook until they are almost tender enough to shred. But not quite.
- Remove from liquid and put in the cooler to chill overnight.
- Strain the liquids into a container and reserve.
- Puree the solids, either by pushing through a strainer, using a burr mixer if you have one, or pulsing in a food processor. Add them to the liquid.

- The next day, slice the beef and place in a shallow steam table pan.
- Heat the beef stock with pureed vegetables.
- Make a light to medium roux and thicken the stock a little. You want it to coat a spoon well but not be thick. It should flow well when poured.
- Pour into the pan(s) of beef, put in oven and heat until the meat is hot.
- Place on serving line and serve with crusty po-boy loaves.

Don't forget the sliced tomatoes, pickles and plenty of shredded lettuce.



Sloppy Joe Beef

Yield: about 25 servings

5	lbs	ground beef
1 1/2	cups	chopped onion, diced small
1	cup	green bell pepper, diced small
4	cups	ketchup
5	Tbsp	brown sugar
1	Tbsp	garlic powder
2	Tbsp	yellow mustard (regular mustard)
		Salt to taste

- Brown the beef with onions and peppers, working so it is finely textured.
- Drain off fat; add remaining ingredients. Simmer for half an hour.
- Adjust for salt and pepper; place on serving line.

Turkey Sloppy Joes

Serves about 12

3	lbs	ground turkey
1	each	medium onion, finely chopped
1/2	each	bell pepper, finely chopped
1 1/2	cups	ketchup
3	Tbsp	brown sugar
2	tsp	Worcestershire sauce
		Salt to taste

- Brown the turkey with onions and peppers, cooking off excess water.
- Add the remaining ingredients. Simmer for half an hour.
- Adjust for salt and pepper; place on serving line.

Chicken Bacon Cordon Bleu Sandwiches

Makes 12 sandwiches

12	each	chicken breast patties
12	each	ham slices
12	each	Swiss cheese slices
12	each	bacon slices, crisp
12	each	buns, buttered

Aiolo "sauce":

1	cup	mayo
1/4	cup	olive oil
2 – 4	Tbsp	Thai sweet chili sauce

- Make the sauce: combine the mayo, oil and chili sauce. Chill.
- Put chicken patties in fryer.
- While frying, butter buns and grill. Put bottoms on steamtable pan.
- Heat ham and put on bun bottoms.
- Pull patties, drain and place on ham. Place slice of cheese on top.
- Put a heaping tablespoon of aioli on each sandwich. Put top of bun on sandwich, half on so the chicken and aioli are visible.

Grilled Chicken Bacon Blue Ribbon Sandwiches

Make the Cordon Bleu chicken sandwich, but use chicken breast instead of the breaded patty. Two changes in procedure:

- Pound the patty flat so it will overhang the bun a bit.
- Grill in olive oil or butter.
- Follow remaining instructions for Cordon Bleu sandwich.

Pulled Chicken

Caramelized onions add a depth of flavor, giving this sandwich a more complex flavor. Leftover chicken makes this super easy to prepare.

Makes 12 sandwiches

3	lbs	chicken, cooked and shredded
2	cups	BBQ sauce
2	Tbsp	Sriracha sauce
3	each	onions, medium, sliced about 1/8 inch thick
12	each	buns, buttered

- Put chicken, sauces and 1/2 cup water. Bring to a slow simmer, reduce heat and cook until chicken is tender. Add water if needed during cooking. Just a little, as you want this to thicken up for serving.
- Separately, slowly grill the onions until they are lightly caramelized.
- Grill buns until golden brown, put bottoms on steamtable pan.
- Portion chicken on top of each bun, then onions. Put bun top on each sandwich and serve with slaw and potato salad.



THE Reuben

This is to some the king of sandwiches. And it's dead simple. Think grilled cheese on rye with corned beef, sauerkraut and 1000 island dressing. You can finally use that leftover corned beef for something besides hash.

For 12 sandwiches

2	cans	sauerkraut, well, well drained
4	lbs	corned beef, sliced thin (slice while cold for best results)
24	slices	Swiss cheese
2	bottles	1000 island dressing
24	slices	rye bread (or pumpernickel)

- Butter bread, put cheese slice on each piece and grill.
- Lay out beef and sauerkraut on grill also.
- When the meat and kraut are hot, pile it on a slice of the bread.
- When the bread is browned and crispy, remove and put on counter.
- Put on some dressing, put the top piece of bread on sandwich.
- Cut in half diagonally and put in shallow steamtable pan.



Sausage Sandwiches

Never underestimate just how good a sausage sandwich can be. The following ideas are pretty simple. You can use hot dog buns or you can really do it right and make some great hoagie or sub rolls.

BBQ Sausage Links

Grill smoked sausage, smother in sauce and have some grilled onions on the side. Or on top. Or both. 😊

Italian Sausage

Bake the sausage until fully cooked, smother it in sautéed green and red bell peppers and onions. Optionally, add mozzarella cheese or parmesan.

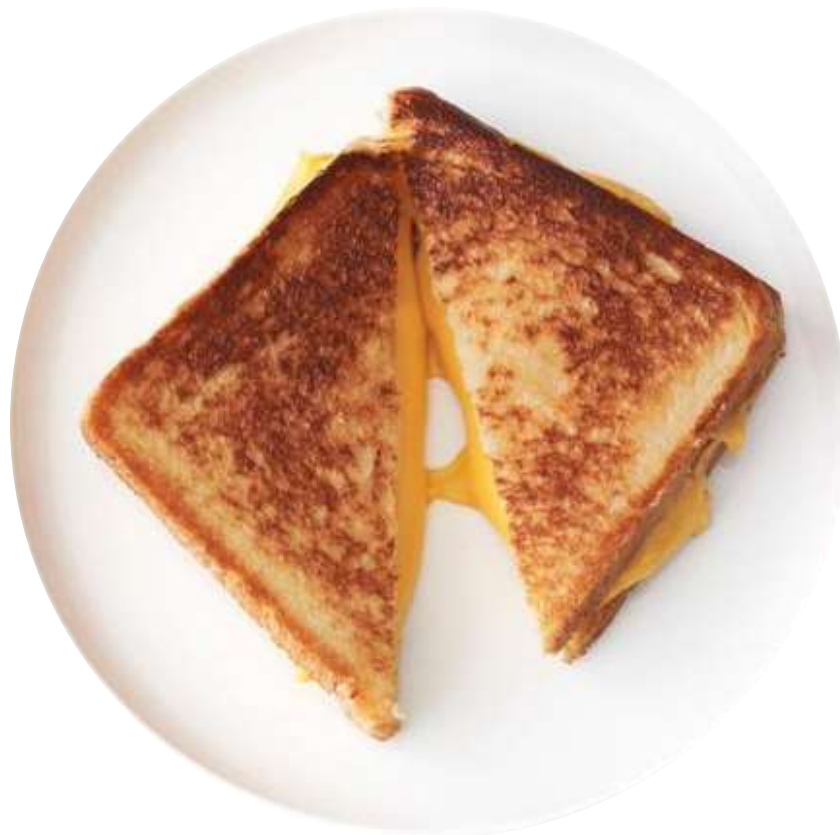
Saucy Italian Sausage

Grill the sausage and then put it in a stockpot with pasta sauce. Cook about half an hour to pick up the flavor and thicken sauce. Put in buns and top sautéed peppers and onions. Optionally, add mozzarella cheese or parmesan.



Grilled Cheese

We think the grilled cheese deserves its own section so here they are in no particular order.



Polynesian Grilled Cheese

For each sandwich:

2 slices bread
2 slices sandwich ham
¼ cup crushed pineapple, well drained
2 slices Swiss cheese
butter or margarine as needed

- Make a grilled cheese as usual but don't assemble together.
- Grill pineapple; sprinkle onto the cheese.
- Grill ham, lay on cheese and pineapple.
- Close up sandwich, slice diagonally and place in serving pan.

Tomato Bacon Grilled Cheese

For each sandwich:

2 slices bread (white or whole wheat)
3 slices bacon, cooked and broken in half
2 slices American cheese
2 slices tomato
butter or margarine as needed

- Butter bread and place on grill; put cheese on each slice.
- Put tomato on one side of sandwich and bacon on the other.
- When bread is golden brown and cheese melted, put bread together.
- Slice sandwich in half diagonally.
- Put on serving line.

Caprese Grilled Cheese with Bacon

For each sandwich:

2	slices	bread
	butter	as needed
½	cup	shredded mozzarella, or 2 slices
2	slices	tomato, slightly pressed to remove excess liquid
2	slices	bacon, crisp, halved
2	tsp	grated parmesan cheese
¼	tsp	dried basil

- Butter bread, place on grill.
- Put cheese on each slice of bread. Sprinkle on parmesan cheese.
- Add bacon, tomatoes and basil.
- When bread is golden brown and cheese melted, close up sandwich.
- Sliced diagonally and put in serving pan.



Patty Melt

This grilled cheese with a burger inside is usually made with rye, but it's good with any bread. Use whatever you like for this recipe. Do a batch of grilled onions and have them handy; you'll sell lots of these at any meal!

For each sandwich:

2	slices	bread
2	slices	American or Swiss cheese
1	each	hamburger patty (a thin patty with large diameter is better)
¼	cup	grilled onions (diced or sliced)

- Butter the bread and put on grill. Lay cheese slices on the bread.
- Put a cooked burger patty on one side of sandwich and onions on top.
- When sandwich is done, close up, slice diagonally and put in serving pan.



Brisket Grilled Cheese

For each sandwich:

2 slices bread
½ cup brisket, chopped (no sauce)
½ cup shredded cheddar cheese
butter as needed

- Butter the bread and put on grill.
- Place cheese slices on bread, then brisket on each slice of bread.
- When cheese is melted and bread golden brown, close up sandwich.
- Remove and cut diagonally.
- Put in serving pan.



Grilled Swiss & Mushroom

2 slices bread
½ cup mushrooms, sliced and sautéed
½ cup shredded cheddar cheese
butter as needed
salt and pepper to taste

- Butter the bread and put on grill.
- Place cheese slices on bread, then mushrooms on each slice of bread.
- When cheese is melted and bread golden brown, close up sandwich.
- Remove and cut diagonally.
- Put in serving pan.

Pepperoni Grilled Cheese

2 slices bread
16 pieces pepperoni
2 slices tomato
½ cup shredded mozzarella cheese
butter as needed

- Butter the bread and put on grill.
- Place cheese on bread, then pepperoni and tomato on each slice of bread.
- When cheese is melted and bread golden brown, close up sandwich.
- Remove and cut diagonally.
- Put in serving pan.

Roast Beef Grilled Cheese

2 slices bread
2 each thin slices roast beef
2 slices Swiss cheese
butter as needed

- Butter the bread and put on grill.
- Place cheese slices on bread, then beef on each slice of bread.
- When cheese is melted and bread golden brown, close up sandwich.
- Remove and cut diagonally.
- Put in serving pan.

Fried Chicken Grilled Cheese

For each sandwich:

2 slices bread
2 each chicken tenders, fried
2 slices bacon, cooked and crumbled
2 slices American cheese
butter as needed

- Butter the bread and put on grill.
- Place cheese slices on bread, then bacon on each slice of bread.
- Split the chicken tenders lengthwise and place on the bread.
- When cheese is melted and bread golden brown, close up sandwich.
- Remove and cut diagonally.
- Put in serving pan.

Loaded Breakfast Grilled Cheese

For each sandwich:

2 slices bread
1 each egg
2 slices bacon, cooked and broken in half
2 slices American cheese
½ cup hash browns, cooked crisp

- Crack egg onto grill; fry hard.
- Butter bread and put on grill. Put cheese on bread.
- Put bacon on one slice of bread; hash browns on the other.
- When egg is ready, put on hash browns; close up sandwich.
- Slice diagonally and put in serving pan.

Breakfast Burger

For each burger:

1 each bun
1 each egg
1 each burger patty
½ cup hash browns, shredded, cooked crisp
1 tsp Worcestershire sauce

- Season burger patty with salt and heavy pepper; put on grill to cook; flip and add cheese.
- Butter bun and toast on grill.
- When burger patty is done, put on bottom half of bun.
- Put hash browns on top of burger patty, add Worcestershire sauce.
- When egg is fried hard, put on top of hash browns, then close up sandwich. Put on serving line.

Tuna Melt

True dat, it's not the most popular sandwich, but done well it's good. This is not your momma's tuna melt. And it's not that old cafeteria melt either.

Makes about 12 sandwiches

1	lb	tuna, drained well
3/4	cup	mayonnaise
3/4	cup	celery, finely chopped
1/2	cup	onions, very finely diced
1/2	tsp	salt
1/3	tsp	black pepper
2	tsp	cider or good quality vinegar
24	slices	American or Swiss cheese
12	slices	tomato
12	each	buns, buttered (or 24 thick bread slices)

In a bowl, put mayonnaise, vinegar, salt and pepper. Mix and add celery and onions, then add tuna and blend together, but don't overmix.

Put buns – or that thick bread – on a sheet pan and brown.

Remove from oven, put on a slice of cheese. Return to oven to melt.

Remove, put a scoop of tuna on the melted cheese, a slice of tomato and the other slice of cheese on top of the tomato. Return to oven and melt.

Transfer to a shallow steam table pan, put top bun on each sandwich to the side as shown.



Egg Salad for Sandwiches

Yield: about 1 quart (about 12 sandwiches)

18	each	eggs
1	cup	mayonnaise
1	Tbsp	yellow mustard
1/4	cup	sweet relish (optional)
1/4	cup	green onion, chopped small
		Salt and pepper to taste

- Boil the eggs: place eggs in a saucepan, cover with cold water and bring to a boil. Immediately remove from heat, cover and let stand 12 minutes.
- Remove eggs, cool, peel and chop.
- Add all ingredients and blend. Serve.