



Burger Bonanza

Pork Fennel Burger

*Caramelized Red Onion, Roasted Red Pepper Mayonnaise,
and German Style Sweet Mustard on a Potato Bun*

Greek-Influenced Turkey Burger

*Green Olive-Lemon-Roasted Garlic Relish with Tomatoes,
and Creamy Feta on Rustic Rosemary Bread*

Black Pepper Burger

*Crisp Black Pepper Bacon, Cracked Black Pepper Brie, Juicy, Ripe, Red Tomatoes
and Lemon Mayonnaise on Hearty Pumpernickel Bread*

Classic Bistro French Fries

Lemon Tarragon Aioli



Pork Fennel Burger

*Caramelized Red Onion, Roasted Red Pepper Mayonnaise,
and German Style Sweet Mustard on a Potato Bun*

Yield: 8 each

Ingredients

1 ea	Fennel bulb, grilled or roasted, rough chop
3 – 4 ea	Garlic cloves, roasted, chopped
2 ½ #	Ground pork
1 T	Fennel seeds
1 tsp	Caraway seeds
1 tsp	Salt
½ tsp	Freshly cracked black pepper
1 ½ C	Roasted Red Pepper Mayonnaise
1 ½ C	Red onions, caramelized
½ C	German Style Sweet Mustard, recipe follows
8 ea	Potato Buns, split, toasted

Method

1. Carefully combine fennel, garlic, pork, fennel seeds, caraway seeds, salt and pepper, being careful not to over-handle. Form into patties.
2. Broil or grill approximately 4 - 5 minutes on each side, turning as needed. For stovetop cooking, place patties on a hot skillet and cook undisturbed for 3 minutes or so. Turn when browned – total cooking time should be about 10 minutes.
3. Spread Roasted Red Pepper Mayonnaise on the cut side of the bottom bun. Place burger on top.
4. Top burger with caramelized red onions .
5. Spread mustard on the cut side of the top bun and cover.

German Style Sweet Mustard

Yield: 1 ¼ C

Ingredients

1 C	Brown or whole grain mustard, prepared
3 ea	Red bell peppers, roasted, fresh or jarred
1 T	Molasses
3 ea	Garlic cloves, peeled
3 T	Mayonnaise
As needed	Freshly cracked black pepper
1 T	Horseradish, prepared
1 T	Honey or maple syrup
1 T	Apple Cider

Method

1. Combine all ingredients in a blender or food processor until smooth.



Greek-Influenced Turkey Burger

*Green Olive-Lemon-Roasted Garlic Relish with Tomatoes,
and Creamy Feta on a Bun*

Yield: 8 each

Ingredients

1 ½ C	Green olives, chopped
1 ea	Lemon, zest and juice
½ C	Tomatoes, chopped
2 T	Thyme, fresh, minced
2 T	Oregano, fresh, minced
½ C	Italian parsley, fresh, minced
As needed	Olive oil
As needed	Salt and freshly cracked black pepper
2 ½ #	Ground turkey
1 #	Feta, sliced ¼"
8 ea	Buns, split, toasted (toasted rosemary bread makes for a great substitution!)

Method

1. Combine the olives, lemon zest and juice, tomatoes and fresh herbs. Add enough olive oil to coat. Season with salt and pepper.
2. Form ground turkey into patties. Season with salt and pepper.
3. Broil or grill approximately 4 minutes on each side, turning as needed. For stovetop cooking, place patties on a hot skillet and cook undisturbed for 3 minutes or so. Turn when browned – total cooking time should be about 8 minutes or so.
4. Place burger on bottom bun half and top with sliced feta. Top with green olive relish and top bun.



Black Pepper Burger

*Crisp Black Pepper Bacon, Cracked Black Pepper Brie, Juicy, Ripe, Red Tomatoes
and Lemon Mayonnaise on Hearty Pumpernickel Bread*

Yield: 8 each

Ingredients

2 ½ #	Ground chuck
As needed	Sea salt and freshly cracked black pepper
1 C	Mayonnaise
3 T	Italian flat leaf parsley, fresh, rough chop
1 ea	Lemon, juiced
½ ea	Lemon, zested
1 #	Brie, sliced ¼” – ½”
As needed	Freshly cracked black pepper
8 ea	Tomato slices, ½”
16 sl	Cracked black pepper bacon, cooked crisp
16 sl	Pumpernickel bread, lightly toasted

Method

1. Form ground chuck into patties. Season with salt and pepper. Reserve.
2. Combine mayonnaise, parsley, lemon juice and lemon zest. Season with salt and pepper. Reserve.
3. Dip the brie slices in a shallow plate of cracked black pepper to coat. Depending on your taste and tolerance you may want to do both sides! Reserve.
4. Broil or grill approximately 3 - 4 minutes on each side, turning as needed. For stovetop cooking, place patties on a hot skillet and cook undisturbed for 3 minutes or so. Turn when browned – total cooking time should be about 6 - 8 minutes or so.
5. Place a tomato slice on the toasted bread slice that you’ll use on the bottom, and season it with salt and pepper. Top with the cooked burger. Top the burger with brie slices and then the cooked bacon slices.
6. Spread the lemon mayonnaise on the toasted bread slice that you’ll use for the top and close.



Classic Bistro French Fries
Lemon Tarragon Aioli

Yield: 4 – 6

Ingredients

4 ea	Garlic cloves, minced
¼ C	Italian flat leaf parsley, minced
5 ea	Russet potatoes, skin on – scrub well!
As needed	Peanut oil
As needed	Kosher salt

Method

1. Combine the garlic and the parsley. Reserve.
2. Cut the potatoes into 1/4” “sticks” and place them in a bowl of cold water, fully submerged. Refrigerate them for a minimum of 1 hour and a maximum of 8 hours.
3. Heat the oil to 325°F.
4. Drain the fries and dry them well. Fry them in batches for 3 – 4 minutes, or until just pale blond in color and limp. Drain on paper towels.
5. When ready for the second frying, increase the heat to 375°F. Fry the potatoes, again in batches, turning frequently until golden brown. Remove from the oil and drain on clean paper towels.
6. Sprinkle while hot with the garlic-parsley mixture and salt.

Lemon Tarragon Aioli

Yield: ½ C

Ingredients

½ C	Mayonnaise
1 ½ T	Malt vinegar
2 T	Tarragon, fresh, minced
As needed	Sea salt and freshly cracked black pepper

Method

1. Whisk together the mayonnaise, vinegar and tarragon.
2. Season with salt and pepper to taste.
3. Refrigerate for at least 30 minutes before serving to allow the flavors to marry.