



Tavern Burger

This pub-style burger is sure to satiate the appetite.

A ½# sirloin burger is topped with a slathering of **Merkts® Beer Cheese** and griddled Worcestershire onions on a toasted soft pretzel bun.

INGREDIENTS:

- 3 C Merkts® Beer Cheese, room temperature
- ¼ C oil, vegetable
- 12 C onions, yellow, julienne (1 batch = 10 orders)
- ⅔ C Worcestershire sauce
- 48 each burger, ½ pound, beef, sirloin
- 48 each bun, pretzel, toasted

METHOD:

1. Heat oil on a hot griddle, then add the onions. Cook the onions for approximately 5 minutes, evenly caramelizing the onions. Add the Worcestershire sauce to the onions just prior to removing the onions from the griddle, stirring to evenly combine & ensure the Worcestershire is absorbed into the onions. Reserve warm.
 - a. Refrigerate and reserve cold (CCP 35-38°F) any Worcestershire onions, not being used for service.
2. Griddle burgers to order, as needed for service, until fully cooked.
3. **For 1 order:** Slather a griddled burger with 1 Tbsp Merkts® Beer Cheese. Top with 1 heaping Tbsp of the reserved warm Worcestershire onions and serve on a toasted pretzel bun.
4. Repeat for remaining orders as needed.

PORTIONS: 48

SERVING SIZE: 1 burger