



Recipe: Southern Style Multibean Burger

Servings: 1

Ingredients

For Burger:

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| European Bakers® whole wheat bun (#40733, 10/12 ct.) | 1 each |
| Red kidney beans, fully cooked and smashed | 1 oz. |
| Black beans, fully cooked and smashed | 1 oz. |
| White northern beans, fully cooked and smashed | 1 oz. |
| Bacon, small diced and fully cooked | ½ oz. |
| Red onions, small diced and sautéed in bacon | ¼ oz. |
| Red bell peppers, small diced and sautéed in bacon | ¼ oz. |
| Garlic, minced and sautéed in bacon | 1/8 oz. |
| Egg yolk | 1 yolk |
| Chick pea flour (start with ¼ oz) | ¼ – ½ oz. |
| Fresh cilantro, finely chopped | ½ tsp. |
| Salt and pepper | To taste |

For Lemon Cayenne Mayo:

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| Mayonnaise | 1 Tbsp |
| Lemon | ¼ juice of 1 lemon |
| Cayenne and salt | Pinch |

1. Mix all ingredients for mayo and refrigerate.
2. In sauté pan, sweat/render the bacon.
3. Add onion, pepper and garlic and sweat.
4. In a stainless steel mixing bowl, add bacon, vegetable mix and beans.
5. Add egg yolk, cilantro and tighten mix with chick pea flour.
6. Salt and pepper to taste.
7. Shape into hamburger patty, and refrigerate to set and stiffen patty.
8. Griddle patty on medium high for 8-10 minutes.
9. Place on toasted bun.
10. Place a dollop of Lemon Cayenne Mayo on patty.
11. Place 3 ¼" slices of fried green tomatoes on the mayo and serve with sweet potato fries.



For more information, please visit www.europeanbakers.com.

www.jordanosfoodservice.com