



Black and Bleu Burgers

Not just an ordinary burger, this burger screams with flavor. The Creekstone patty is an outstanding product by itself, but combined with the Bleu Cheese topping it will create customer loyalty. The Black and Bleu Burger will give your customers a reason to return.

INGREDIENTS

<u>INGREDIENTS</u>	<u>BEK ITEM #</u>	<u>MFG</u>
8 Creekstone Premium Angus Beef Patties	506433	Creekstone
8 Mrs Bairds Cornmeal Dusted Hamburger Buns	290095	Mrs. Bairds
Shredded Lettuce	123073	Markon
Sliced Tomato	210355	Packer
Sliced Onion	155088	Packer
Hamburger Dills	680005	Keith
Bleu Cheese Topping		
4 Ounce Butter	779223	Sunglow
8 ounce Bleu cheese	736029	Belgioioso
3 Strips Wrights 18-22 Bacon(diced small)	530317	Chuck Wagon
1.5 tbl Chives (chopped)	104004	Packer
3 cloves fresh Garlic (chopped fine)	114107	Markon

Instructions:

1. Bleu cheese topping;

Combine butter, bleu cheese, minced garlic and chives. Cook the bacon and add to the butter and cheese mixture including the hot bacon grease. Mix thoroughly

2. Cook the Creekstone patties on a charbroiler or grill.

3. Top the patties with 2 tablespoons of the bleu cheese mixture about one minute prior taking the patties off the grill.

4. Place the patty on the bun and dress with the vegetables.

Note:

The bleu cheese topping is also an excellent addition to any steak..