

# SWEET & SPICY JALAPEÑO BURGER



A sweet and spicy taste bud adventure. This juicy pub style burger on a tender ancient grain bun is slathered with a peppery chocolate BBQ Sauce and finished with crispy bacon, spicy jalapeños and a decadent sprinkling of peanut butter cups.



## 2020 CULINARY CONNECTION RECIPES

### consumer insight, rationale:

- Specialty burgers with peanut butter grew 31% YOY (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 7,009 US Operators)
- Barbecue Burgers grew 2% at US Independents since 2018 (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 5,591 US Operators)
- 59% of consumers aged 18-34 find sweet & savory flavor combinations to be appealing (2019 Flavor Consumer Trend Report, Technomic, Inc.)
- 68% of consumers would consider ordering bacon as a burger topping (2019 Burger Consumer Trend Report, Technomic, Inc.)



Health claims refer to ingredients in the concept, not the entire concept. Please refer to the manufacturers' website for more information.

daypart:	Lunch, Dinner
segment:	Casual Dining, Family/Midscale, C&U, Bistro/Pub, Late Night Dining
menu part:	Sandwich, Entrée
equipment:	Grill, Stove Top

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## SWEET & SPICY JALAPEÑO BURGER

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	1 cup	Smokehouse 220® Smoked Black Pepper BBQ Sauce* (Gluten Free)	22164SMH	
	2 T	Chocolate Syrup		
Tyson® Foods	1 cup	Bonici® Bakin' Bacon™ Par-Cooked Heat-N-Serve Pizza Topping	10240300269	
Tyson® Foods	4 ea.	Certified Angus Beef® Brand The PUB® Flame Grilled Beef Steak Burger	10000004355	
Land O Lakes®	4 slices	Extra Melt® American Cheese Loaf, Yellow	48153	
Flowers Bakeries®	4 ea.	European Bakers® 4.25" Ancient Grain Bun Sliced* (Whole Grain)	10596430	
Ventura Foods®	¼ cup	SunGlow® Unsalted European Style Butter Blend* (Gluten Free, Soy Free)	16953SNG	
Conagra® Foodservice	24 ea.	Rosarita® Nacho Sliced Jalapeños (All Natural)	2700052785	
	8 ea.	Red Onion, Cut In Rings		
	¼ cup	Chopped Peanut Butter Cups		

*\*This product has acceptable item substitutions that are eligible for the Culinary Connection recipes:*

- Flowers Bakeries® - All Bun SKUs
- Ventura Foods® - All Smokehouse 220® SKUs; All SunGlow® SKUs



### DIRECTIONS:

1. Preheat char-broil grill.
2. In a saucepan over medium heat combine the BBQ sauce and chocolate syrup and heat for 5-8 minutes.
3. In a sauté pan over medium heat cook bacon pieces until crispy, about 4-6 minutes.
4. Place burgers on the grill and cook on one side for 3-4 minutes.
5. Slice Extra Melt® loaf into slices about ¼ inch thick.
6. Flip burgers and place a slice of cheese on each burger and cook until cheese is melted, about 2-3 minutes.
7. Brush the buns with the butter. Grill burger buns about 45 seconds until heated and golden.

### To build a burger:

1. Take bottom toasted bun and add 2-3 T chocolate pepper BBQ sauce.
2. Place a cheesy burger patty on bun. Top with bacon.
3. Top patty with 6 jalapeño slices and 2 red onion rings.
4. Finish with peanut butter cup pieces and on the top of the bun.

**YIELD:** 4 Servings

