

# THE HERBSTER



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
96027	Fresh Angus Steak Burger	8 patties
710792	Montrachet Goat Cheese	8 oz.
<i>Market Item</i>	Red Bell Pepper	4 oz.
<i>Market Item</i>	Orange Bell Pepper	4 oz.
<i>Market Item</i>	White Onion	4 oz.
613628	Basil Leaf Spice	16 tsp.
513474	Chopped Chive Spice	16 tsp.
424307	Kosher Salt	To taste
225061	Black Pepper	To taste
<i>Market Item</i>	Brioche Bun	8 buns

## Preparation Instructions

*Wash hands. Wash all fresh produce under cool, running water. Drain well.* On a clean cutting board, chop bell peppers and onion, then sauté until onions are clear. Set aside. Mix together the goat cheese, chopped basil, and chives in a stainless steel mixing bowl. Set aside. *CCP: Refrigerate at 41°F.* Flatten ½ lb. burger patty on a clean surface, then create an indentation in the middle of the patty with your thumb. Spoon equal amounts of the cheese mixture into the burger indentation. Carefully fold the burger around the filling, then pinch the edges together carefully, ensuring a good seal. Flatten burger patty out in the palm of your hand. Place on a plastic covered work surface and finish shaping the burger. Salt and pepper the burger and place it on a heated char grill and cook to desired doneness. *CCP: Final internal cooking temperature must reach a minimum of 145°F, held for 15 seconds.* Toast the split bun in a pan or oven. Place the burger on the bottom half of the bun and top it with onions, peppers, and top bun. Slice it in half and place it on a warm serving plate. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*