

ENDLESS POSSIBILITIES OF THE PATTY

TNT™ MENU
INSPIRATION GUIDE



MENU CONCEPT:

TNT™ BURGER STROGANOFF



TNT™ BURGER STROGANOFF

FOR MUSHROOM GRAVY:

Ingredients

- 1 TB butter
- 2 – small onion, roughly chopped
- 4 cloves garlic, smashed
- 2 bay leaves
- 2 TB all-purpose flour
- 2 tsp black pepper
- ½ c dry sherry
- 1 QT beef broth
- 2 c heavy cream

Instructions

- 1.** Heat butter in stock pot. When foamy, add onion, garlic and bay leaves. Cook over medium heat for 5 minutes. Add black pepper, flour and cook 2 more minutes until a roux forms.
- 2.** Deglaze pot with dry sherry, then add beef broth and cream.
- 3.** Bring to a boil and simmer for 20 minutes.
- 4.** Strain and adjust seasoning with salt, pepper and sherry vinegar.

FOR BUILD

Ingredients

- 1 TB butter
- ¼ c button mushrooms, thinly sliced
- ½ c Gravy
- ¾ c TNT™ Burger, cooked, diced
- 1 c cooked egg noodles-warm
- 1 tsp minced parsley
- 2 tsp sour cream

Instructions

- 1.** Cook TNT™ Burger on flat top grill until internal temperature of 160°F. Remove from heat. Let come to room temperature before dicing.
- 2.** Heat butter in sauté pan. When foamy, add button mushrooms and burger. Cook over medium heat until mushrooms release liquid and pan is dry
- 3.** Add gravy and bring to a boil. Reduce to desired consistency.
- 4.** Place egg noodles in warm serving bowl. Pour gravy over the noodles. Top with parsley and sour cream.

Makes 1 serving (to be shared)



Contact your Cargill sales representative if you have questions or would like samples.

MENU CONCEPT:

TNT™ BURGER CALZONE



TNT™ BURGER CALZONE

Ingredients

2 tsp Italian seasoning
2 – 5 oz TNT™ Burgers
4 – 8" rounds prepared pizza dough
2 oz shredded mozzarella, divided
4 – basil leaves
2 tsp shredded parmesan, divided
4 TB pizza sauce, divided (with more to be served on the side)
1 egg, beaten

Instructions

- 1.** Season TNT™ Burgers with Italian seasoning. Cook on flat top until internal temp of 160°F.
Remove from heat. Allow patties to return to room temperature.
- 2.** Cut each patty in half.
- 3.** Place half patty on bottom half of prepared pizza dough.
- 4.** Spoon 1 TB of pizza sauce on top of burger.
- 5.** Place 1 basil leaf on top of sauce, then top with .5 oz mozzarella cheese and ½ tsp of parmesan cheese.
- 6.** Fold dough over into half-moon shape, crimp edges together and brush with beaten egg.
- 7.** Place on parchment-lined sheet pan and cook in 425°F oven for 8 minutes (or until dough is toasted brown.)

Makes 4 calzones



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MENU CONCEPT:

TNT™ BURGER SOUVLAKI



TNT™ BURGER SOUVLAKI

Ingredients

4 – 10" pita bread
 2 tsp olive oil
 4 – 4 oz TNT™ Burgers
 1 tsp dried oregano, divided
 Pinch of chile flakes
 4 leaves romaine lettuce
 4 TB tzatziki (recipe follows)
 4 wedge lemons

Instructions

- 1.** Season TNT™ Burgers with dried oregano and chile flakes. Cook on flat top until internal temperature of 160°F and reserve.
- 2.** Brush each pita with olive oil and grill until lightly toasted and pliable.
- 3.** Place 1 romaine leaf in center of each pita.
- 4.** Quarter cooked burgers into strips and place on top of each piece of romaine.
- 5.** Place 1 TB of tzatziki on top of each burger.
- 6.** Fold pita up and serve with lemon wedges on the side.

Makes 4 servings



FOR TZATZIKI

Ingredients

1 c grated cucumber
 1 tsp salt

1 c Greek yogurt
 1 TB mint, minced
 1 TB lemon juice

Instructions

- 1.** Toss cucumber and salt together. Let sit for 10 minutes. Squeeze out liquid and reserve.
- 2.** Take reserved grated cucumber and mix with Greek yogurt, mint and lemon juice. Stir to combine.



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MENU CONCEPT:

TNT™ BURGER POUTINE



TNT™ BURGER POUTINE

FOR GRAVY:

Ingredients

1 TB butter
 1TB all-purpose flour
 1 small onion, chopped
 3 cloves garlic, smashed
 1 TB molasses
 1 bay leaf
 2 c beef stock
 2 c heavy cream
 ¼ c balsamic vinegar

Instructions

- 1.** Sweat garlic and onion in butter until soft. Add all-purpose flour and cook for 2 minutes until slightly toasted.
- 2.** Add molasses, balsamic vinegar, bay leaf and beef stock.
- 3.** Cook over medium heat until reduced by half.
- 4.** Add heavy cream and reduce by half. Strain and reserve.

FOR BUILD

Ingredients

¼ c button mushrooms, sliced thin
 2 tsp butter
 ½ c gravy
 2 oz TNT™ Burger, cooked, chilled and crumbled
 8 oz sweet potato fries
 Parsley and BBQ spice

Instructions

- 1.** Cook TNT™ Burger on flat top until internal temp of 160°F. Remove from heat, let come to room temperature before crumbling.
- 2.** Heat butter in nonstick sauté pan. When foamy, add mushrooms and crumbled burger.
- 3.** After mushrooms release liquid and pan is dry, add gravy and toss to combine.
- 4.** Cook sweet potato fries until done. Drain and toss with parsley and BBQ spice.
- 5.** Place in cast-iron pan and top with gravy mix.

Makes 1 serving (to be shared)



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MENU CONCEPT:

TNT™ BURGER FONDUE



TNT™ BURGER FONDUE

Ingredients

1 TB butter	1 ¼ c shredded swiss cheese
1 clove garlic, minced	½ c cream cheese
1 TB all-purpose flour	Pinch of nutmeg
1 c dry white wine	Salt and pepper to taste
½ c beef stock	1 – 6 oz TNT™ Burger

Instructions

1. Heat butter and garlic in sauce pot. When foamy, add flour to create a roux.
2. Deglaze with white wine and beef stock. When boiling, add both cheeses and remove from the heat.
Adjust seasoning with salt, pepper and grated nutmeg.
3. Cook TNT™ Burger on flat top until internal temp of 160°F.
4. Cut cooked burger into wedges and place on bamboo skewers.
5. Serve skewers with fondue, toast points, peppers or other desired items to dip.

Makes 1 serving (to be shared)



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MENU CONCEPT:

TNT™ BURGER STUFFED MUSHROOMS



TNT™ BURGER-STUFFED MUSHROOMS

Ingredients

- 8 – large mushroom caps, stems removed
- 8 oz TNT™ Burger, cooked and crumbled
- 8 tsp parmesan cream (recipe follows)
- 8 tsp panko bread crumbs
- 4 tsp parmesan cheese
- Salt and pepper to taste
- 1 tsp minced parsley

Instructions

- 1.** Place mushroom caps upside down on sizzle platter.
Season with salt and pepper.
- 2.** Cook TNT™ Burger on flat top until internal temp of 160°F.
Remove from heat, let come to room temperature and crumble.
- 3.** Fill opening of mushroom with crumbled burger.
- 4.** Spoon 1 tsp parmesan cream over each mushroom.
Sprinkle top with panko bread crumbs and parmesan cheese.
- 5.** Bake in 450°F oven for 3-5 minutes or until browned and cooked through.
- 6.** Garnish with minced parsley.

Makes 1 serving (to be shared)



FOR PARMESAN CREAM

Ingredients

- 1 c cream
- ¼ c grated parmesan
- Pinch salt and pepper

Instructions

- 1.** Bring to simmer and reduce by ¼. Reserve.



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MENU CONCEPT:

ZAZA GRATIN TNT™ BURGER CASSEROLE



ZAZA GRATIN TNT™ BURGER CASSEROLE

Ingredients

4 – 4 oz TNT™ Burgers
2 tsp Italian seasoning
1 c prepared tomato sauce
4 oz shredded mozzarella cheese
2 oz shaved parmesan cheese
4-6 fresh basil leaves, torn
Garlic toast, as needed

Instructions

- 1.** Season TNT™ Burgers with Italian seasoning and cook on flat top griddle until internal temperature of 160°F.
- 2.** Shingle cooked burgers in gratin dish and top with prepared tomato sauce.
- 3.** Sprinkle mozzarella and parmesan over sauce. Place in 400°F oven for 5 minutes or until heated through and cheese is toasted brown.
- 4.** Garnish with torn basil leaves. Serve with garlic bread on side.

Makes 4 servings



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MENU CONCEPT:

TNT™ BURGER KATSU



TNT™ BURGER KATSU

Ingredients

- 2 – eggs, beaten
- 1 c all-purpose flour
- 2 c panko bread crumbs
- 4 – 2 oz TNT™ Burgers
- 2 c finely shredded cabbage
- 4 oz Japanese Worcestershire sauce, divided
- 4 – lemon wedges

Instructions

- 1.** Set up classic breading station – all-purpose flour in one bowl, beaten eggs in another, and panko bread crumbs in the final bowl.
- 2.** Take each TNT™ Burger, dust in flour, dip in egg and coat with panko crumbs. Reserve.
(NOTE: for ultimate coverage, dip panko crusted patty in egg wash a second time and cover with second coating of panko.)
- 3.** Deep fry breaded burgers for 5 minutes at 325°F or until instant-read thermometer registers 160°F. Drain on wire rack and build plate.
- 4.** Put ¼ c shredded cabbage on plate, prop patty against cabbage.
- 5.** Place ramekin with 1 oz Japanese Worcestershire sauce on side. Serve with lemon wedge.

Makes 4 servings



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