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
¼ 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

**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 clove garlic, minced
1 TB all-purpose flour
1 c dry white wine
½ c beef stock
1 ¼ c shredded swiss cheese
⅓ c cream cheese
Pinch of nutmeg
Salt and pepper to taste
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)
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.

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.

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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