

LYONS
THICK
& EASY®

Cheeseburger and Bun



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IDDSI LEVELS **4** **5** **6** **7**



INGREDIENTS

	1 Serving	6 Servings	12 Servings
HOT DOG			
THICK & EASY® Pureed Bulk Beef Item: 78544*	1/3 cup (3 oz portion)	2 cups (about 18 oz)	1 quart (about 36 oz)
Seasonings (optional) Onion powder, garlic powder, black pepper	Dash	Dash	Dash
Cheese sauce	1 Tbsp	6 Tbsp	¾ cup
BUN			
THICK & EASY® Pureed Bread & Dessert Mix item: 118519	2 Tbsp	¾ cup	1 ½ cups
Vegetable oil	½ Tbsp	3 Tbsp	6 Tbsp
Water, hot	3 Tbsp	1 cup + 2 Tbsp	2 ¼ cup

NUTRITION

Serving Size: 1 burger patty – About 3 oz or one #12 scoop, 1 Tbsp cheese sauce, 1 bun (two #40 scoops)

Calories: 300
Total Fat: 18 g
Saturated Fat: 4.5 g
Trans Fat: 0 g
Cholesterol: 30 mg
Sodium: 560 mg
Total Carbs: 17 g
Dietary Fiber: 0 g
Total Sugars: 3 g
Added Sugars: 0 g
Protein: 17 g
Calcium: 4% DV
Iron: 8% DV
Potassium: 0% DV

*Nutrition calculated for meat patty, cheese sauce and bun only (no condiments).

DIRECTIONS

BURGER PATTIES

1. Thaw and heat **THICK & EASY® Pureed Bulk Beef** per package directions.
2. If desired, add seasonings to the meat mixture for added flavor. Add a few drops of liquid smoke for a grilled flavor.
3. Cover and hold for service at 135°F or higher.

BUN

4. Add vegetable oil to bread mix and stir until mixture resembles wet sand.
5. Add hot water to bread mixture and stir briskly until blended.
6. Immediately portion bread mixture into food molds; or leave in mixing bowl, cover with plastic wrap, and allow to rest at room temperature for at least 30 minutes.

TO SERVE

7. Remove bread from molds (if using) or portion #40 scoops of bread onto serving dish.
8. Using a clean gloved hand, flatten and shape each bread scoop into 2–3-inch diameter circles.
9. Top one of the bread shapes with 3 oz (about one #12 scoop) meat mixture and flatten with a spatula.
10. Add burger toppings of choice.
11. Place another bread shape on top of meat patty.

(For a browned appearance, lightly brush top of bun with browning sauce or Worcestershire sauce)