

CHEF'S RECIPE OF THE WEEK

Asian Kobe Sliders

Center-of-the-Plate Recipe Suggestion

Serves: 6

Ingredients

FOR THE SOY GINGER GLAZE:

1 cup soy sauce
2 tablespoons granulated sugar
Juice of 1/2 lemon
Juice of 1/2 lime
Juice of 1/2 orange
3 ounces (1/4 cup plus 2 tablespoons) pineapple juice
1 ounce fresh peeled ginger, chopped (about 1/4 cup)
3 green onions, white part only, chopped

FOR THE SOY GINGER MAYO:

1/2 cup mayonnaise
1 tablespoon Soy Ginger Glaze

FOR THE SLIDERS:

1 pound Snaked River Farms American Kobe Ground Beef
1 tablespoon Soy Ginger Glaze
1 1/2 teaspoons onion powder
1 1/2 teaspoons garlic powder
1 teaspoon curry powder
1/2 teaspoon ground cumin
3 green onions, green part only, chopped
12 small rolls, such as Hawaiian sweet rolls, sliced in half
12 thin, square-inch slices chilled triple-cream brie cheese

Directions:

TO PREPARE THE GLAZE: In a saucepan over medium-high heat, combine soy sauce, sugar, lemon, lime, orange and pineapple juices, ginger and green onions. Cook until mixture is reduced by about half. When a spoon is dipped into the mixture, it should coat the spoon. Strain the liquid and discard the solids. Makes 1/2 cup. Set aside.

TO PREPARE THE SOY GINGER MAYO: In a bowl, combine the mayonnaise and glaze. Chill.

TO PREPARE THE SLIDERS: In a mixing bowl, combine the beef, Soy Ginger Glaze, onion powder, garlic powder, curry powder, cumin and green onions. Form the beef into 12 patties. Set aside.

Preheat oven to 300 degrees. Preheat the grill or a griddle.

Place the bottom half of the rolls, cut side up, on a serving platter and dress with a teaspoon of Soy Ginger Mayo. Place the top half of the rolls, cut side up, on a baking sheet and top with the cheese slices. Heat in the oven until the cheese is softened, about 5 minutes. Meanwhile, grill or sear the patties until they reach the desired doneness. Place the patties on the bottom half of the buns, brush with Soy Ginger Glaze and top with other half of the bun.



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Sysco San Francisco Inc

Asian Kobe Sliders

Serves – 6 for \$59.96

	Plate/Serving	Total	%
Price:	\$9.99	\$59.96	
Cost:	\$1.82	\$10.94	18.24
Profit:	\$8.17	\$49.02	81.76

SUPC	S	Description	Brand	Qty	Type	Unit Cost
4005567	S	SAUCE SOY	KIKOMAN	1	1.00	CP \$0.10
4782694		*SUGAR GRANULATED EXTRA FINE	SYS CLS	2	2.00	TB \$0.00
3865896		JUICE ORANGE PSTRZD ULTRA PREM	SYS NAT	3	1.00	OZ \$0.06
4063095	S	JUICE LEMON PSTRZD ULTRA PREM	SYS NAT	4	1.00	OZ \$0.11
3865730		JUICE LIME PSTRZD ULTRA PREM	SYS NAT	5	1.00	TB \$0.01
5391446		JUICE BASE PINEAPPLE 100%	SYS IMP	6	3.00	OZ \$0.04
1158211		GINGER FRESH	PACKER	7	1.00	OZ \$0.43
8678120		ONION GREEN ICELS FRSH	SYS IMP	8	1.00	OZ \$0.29
4779732		MAYONNAISE WHL EGG CARTON	SYS REL	9	0.50	CP \$0.07
6538744		BUN HAMBURGER SLIDER RND MINI	SIGNATR	10	12.00	EA \$0.24
8994683		BEEF GRND KOBE STYLE 73/27 LEAN	SNAKRIV	11	1.00	LB \$4.55
5229117	S	SPICE ONION POWDER	IMP/MCC	12	2.00	TS \$0.01
9806449	S	SPICE GARLIC PWDR	IMP/MCC	13	1.50	TS \$0.01
5228747	S	SPICE CURRY POWDER	IMP/MCC	14	1.00	TS \$0.02
5913439	S	SPICE CUMIN GRND	IMP/MCC	15	0.50	TS \$0.01
7358296		CHEESE BRIE FRANCE 60% BFAT	EFFLTWR	16	0.50	OZ \$0.49