

Plating Guide - Grilled Southern Burger

topped with house pimento cheese, green tomato jam and crisp tobacco onions

Heat at 275F / 135C for 20 minutes

- Grilled Hamburger, 6 oz.
- Pretzel Bun
- Tobacco Onions



Garnish Kit (keep cold):

- Green Tomato Jam
- Pimento Cheese
- Tomato Ketchup
- Salt and Vinegar Kettle Chips with Fresh Parsley
- Lettuce
- Pepperoncini and Cornichon



Plating Steps

1. Heat aluminum tins in preheated 275f oven for 20 minutes, with lid off.
2. Build burger from the base up: bottom bun, green tomato jam, hamburger, pimento cheese, tobacco onions topped off with bun and skewer of pickles.
3. Scoop ketchup in a small shot glass or ramekin.
4. Arrange burger, ketchup and kettle chips on plate before serving.

