

Menu Du Jour

02 Feb 2004

**Field Greens, Cucumber, Red Onion, & Tomatoes
with Blue Cheese Dressing
Tennessee Cheeseburgers
Deep Fried Onion Rings**

**Field Greens, Cucumber, Red Onion, & Cherry Tomatoes
with Blue Cheese Dressing**

This salad may be prepared with whatever your favorite ingredients are and whatever is seasonally available in your area.



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Tennessee Cheeseburgers

Good quality ground beef, mixed with Tennessee Gourmet™ Apple & Spice Sauce and spices make for a tasty and easy grilled burger. Top with Jalapeño Monterey Jack Cheese or your favorite cheese, grilled red onion slices, and Jalapeño slices for a spicy and tasty version of this cookout favorite.

3/4 pound ground chuck
1 teaspoon kosher salt
1 teaspoon cracked black pepper
1/2 teaspoon granulated garlic
1/2 teaspoon onion powder
1/2 teaspoon celery seed
1 tablespoon Worcestershire sauce
2 tablespoons Tennessee Gourmet™ Apple & Spice Sauce (any flavor)
2 (1/4-inch) slices red onion
4 slices Monterey Jack Jalapeño cheese
2 tablespoons mayonnaise or Cajun mustard aioli
2 large hamburger buns, split & toasted
Condiments (pickles, ketchup, relish, mustard, salsa, etc.)

In a large mixing bowl, combine ground beef, salt, pepper, garlic, onion powder, celery seed, Worcestershire sauce, and Tennessee Gourmet™ Apple & Spice Sauce. Mix thoroughly. Form into two patties, about two inches thick. Refrigerate, wrapped with food film, at least two hours.

Over a medium-hot direct grill, cook patties, covered, for about four to six minutes. Flip and cook another four minutes. Top with red onion and two cheese slices. Cover grill and cook another three to four minutes or until burgers reach an internal temperature of 160° F.

Lightly spread mayonnaise or Cajun mustard aioli on grilled hamburger buns.

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Deep Fried Onion Rings



1 large Maui or Vidalia onion
1 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon hot Hungarian paprika or Cajun spice
2 eggs
1/2 cup whole milk
1 teaspoon oil
Cooking oil for deep-frying
Kosher salt and black pepper, to taste

Peel onion and cut into 5/8-inch slices. Separate into large rings, reserving smaller pieces for another use.

In a large mixing bowl, combine flour, baking powder, and paprika (or Cajun spice). Add eggs, milk, and one tablespoon of oil. Whisk until smooth.

Coat rings with batter. Cooking in batches, fry rings in 375° F. oil until golden brown. Drain on paper towels, season to taste with salt and black pepper. Keep warm in a low oven until service.

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Plate Presentation



Plate salad and drizzle with the dressing of your choice (a chunky homemade Blue Cheese dressing is used here). Arrange onion rings on plate, sprinkle with Cajun spice. Place burger on bottom of toasted bun lightly covered with Cajun aioli or mayonnaise. Top with Jalapeño slices and grilled red onion. Dress with condiments of your choice. Cover with top of toasted bun and slice in half.