

J.T.M. Burgers & Patties simple solutions guide

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An American Classic...

Our fully cooked burgers & patties make it simple to create grab 'n go favorites like cheeseburgers that can be served from a variety of service models including classroom, cafeteria and curbside.

Today's Presentation Includes...

- General heating procedures for our Burgers & Patties.
- Step-by-step guide for 2 of our favorite recipes.
- Portioning tips for serving portable meals.

General Pack Info

- Packed in 5 lb. poly bags. 6 bags per case.
- We recommend heating from frozen.
- To thaw, place unopened bags under refrigeration for 24 to 48 hours.
- Thawed, unopened bags have a 14-day refrigerated shelf life





Recipe Builds

Classic Cheeseburger Fiesta Cheeseburger Flatbread

Classic Cheeseburger

A familiar favorite with wide appeal, this hot sandwich option is easy to prepare and portion using just a few simple ingredients.

Service Models:

- Classroom
- Traditional
- Grab 'n Go
- Take Home



Classic Cheeseburger **Step-by-Step** Cooking **Instructions &** Assembly

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J.T.M. Burgers are fully cooked and safe to be prepared cold for heating at home.

> with cheese: 3.0 M/MA • 2 Grain w/o cheese: 2.0 M/MA • 2 Grain



Preheat convection oven to 350°F.



Shingle burgers in full sized pan.



Add ½ cup of water to the pan and cover with lid or foil.







- Place into preheated convection oven for approx. 30-40 minutes or until product reaches serving temp of 135°F.
- Place in hot holding cabinet until ready to serve.





Place hamburger patty on a hamburger bun. Optional: Top with a slice of American Cheese.



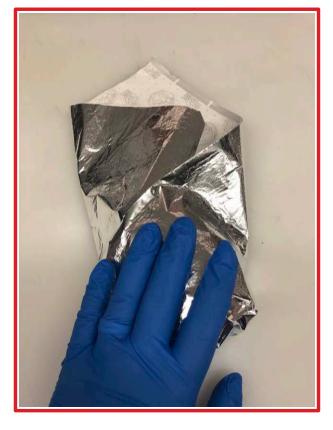






Wrap in foil and place in holding cabinet or Cambro until ready to serve.







Chef's Tip:

Create a cold bundle of condiments & garden-fresh toppings to serve along side the burgers.



Fiesta Cheeseburger Flatbread

A fun twist on the classic pizza "lunch-able". Our version features our fully cooked burger, pepper jack cheese, and salsa served with mini flatbreads.

Service Models:

- Classroom
- Traditional
- Grab 'n Go
- Take Home



Fiesta Flatbread Step-by-Step Cooking **Instructions &** Assembly

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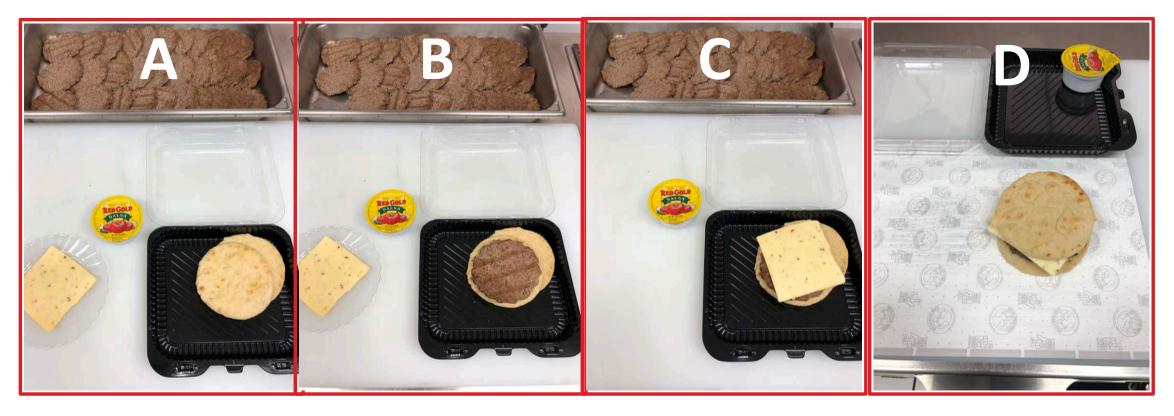
3 M/MA • 2.0 Grain • ½ c R/O Veg



in the cheeseburger recipe to heat burgers. Follow the heating procedures outlined



A. Toast flatbreads in oven per manufacturer's instructions. B. Place heated burger on top of flatbread. C. Top burger with a slice of pepper jack cheese. D. Place second flatbread on top of the cheese.



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Wrap sandwich in foil and place into container. Place in holding cabinet or Cambro until ready to serve.



Transporting Meal Tips

- On the day of service, stack meals onto trays for transporting to classroom or feeding location.
- Load trays onto rolling racks or cambros and transport to the classrooms or feeding locations.





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