

SASQUATCH BURGER

Please order Portland BBQ Sauce BIBs from Sysco - #7096950

Please order Jalapeños from Sysco #6832216 - 1 LBS

Prep: Carefully slice jalapeños 1/8" thick. Discard tip and stem. Store in a #12 pan. Fill a squeeze bottle with the Portland BBQ Sauce.

Keep 8" skillet in a corner of the meat grill. Jalapeños will be charred in the skillet to prevent contaminating the grill. Use a dedicated small turner/spatula in cooking Jalapeños. Cook the peppers for about 4 minutes stirring occasionally. Once the chiles have some dark marks, they are ready..

Depending on sales volume you can cook jalapeños to order (3-4 slices per burger) or during a rush cook a skillet full. They can be held in the skillet.

The Build; Portland BBQ Sauce on bottom bun.

Transfer 4 slices of the charred Jalapeño from the grill using the delegated spatula/turner then evenly distribute the slices across the bottom bun.

Please take extra care to not contaminate the grill, prep area or sandwich table with the chiles. (A couple of chile seeds could easily spice up a kid's burger!)

Sasquatch Burger comes with Cheddar unless guest substitutes a different cheese. Bacon also comes on the burger. If the guests asks for no bacon or cheese the price of the Sasquatch Burger remains the same.



Using the squeeze bottle drizzle some more of the Portland BBQ Sauce on top of the bacon.



Portland BBQ Sauce is locally made by Portlandia Foods from organic ingredients. Portlandia Foods also makes our LBB catsup and Fry Sauce.

