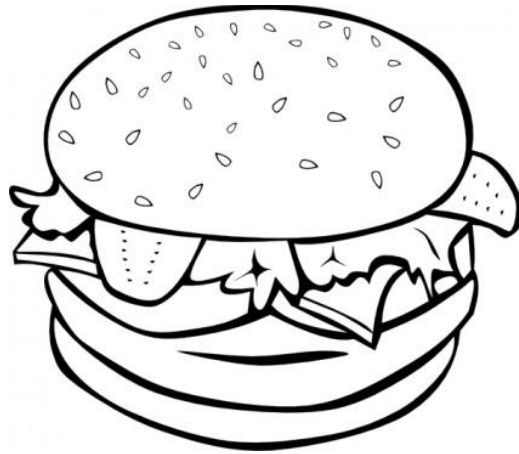


# Burger Bash



The hamburger is the All-American Food. From coast – to- coast, in diners, drive-ins, fast food places, and sit-down restaurants the burger is a standard menu item. From the standard “All-America” to specialty burgers, just thinking about a big, juicy burger sets your taste buds off.

Though most people can’t resist the flavor of a burger, the dent in your pocketbook makes it a little less desirable. At \$4.00 - \$5.00/pound for quality ground beef, Americans may opt for other items to place between a sesame seed bun.

For Burger Bash 2015, you are going to create the Ultimate All-American Burger, with a slight twist. Instead of using beef, your burger must be made with either ground pork, chicken, or turkey. You will plan 1/3 pound per serving and the recipe will include meat, bun of your choice, seasonings, sauce and up to 4 toppings. Burgers must be prepared during class time. Any prep work can be completed the day prior.

Detailed work plan and market order must be completed by \_\_\_\_\_ The Burger Bash will be held \_\_\_\_\_ during class time.

A panel of 3 judges will be selected and burgers will be judged on the following:

- Overall execution of flavor
- Plating Presentation
- Creativity and Originality
- Teamwork and Time Management

Each judge will receive ¼ portion of the burger.