



Chef Andrew Casale
TNT™ Top Burger Challenge
Grand Prize Winner!

Andrew Casale, chef and event coordinator for the University of St. Thomas in St. Paul, MN, took home top honors and a check for \$10,000 for his Black & Green Burger, a 5.3 oz TNT™ Beef Patty topped with provolone cheese centered between two open-faced ciabatta bun halves spread alternately with black and green tapenade.



We know what
great burgers
are all about.™

**Grand Prize
Winner!**

THE BLACK & GREEN

Recipe by Andrew Casale, Chef/Event Coordinator, University of St. Thomas Dining Services, St. Paul, MN

INGREDIENTS

5.3 oz TNT™ beef burger patty (Cook to internal temperature of 160°)
Ciabatta Bun - Franklin St Bakery #45060 US Foods
Provolone Cheese, good quality, slice #8 on Hobart slicer
Green Tapenade*
Black Tapenade*
Romaine Hearts
Oven Dried tomato*
Pancetta Bits*
Chive Infused Oil*
Chive Mayo*

* see recipe below, do in advance

METHOD/ASSEMBLY/AMOUNTS

1. On a charcoal grill cook TNT burger patty to an internal temp of 160° add cheese just as burger is done.
2. For the bun, butter with softened butter and cook on a flat griddle. This should be done as burger is cooking. For presentation purposes make sure when you cut the bun in half that both sides are of equal thickness.
3. Assembly: when bun is golden spread half with 1 heaping Tbsp of green tapenade and the other half with 1 heaping Tbsp of black tapenade. Make sure that the tapenade is spread evenly edge to edge on bun.

Arrange buns side by side in center of plate, place cheese burger in center of plate overlapping half of each bun. Top the burger w/ 3 romaine heart leaves- 2 oven dried tomato halves- 1 oz of cooked diced pancetta.

To garnish, drizzle plate with chive oil- skewered black and green olive and 2 whole chives. Serve side of chive mayo 1 oz.

GREEN TAPENADE

Makes 1 1/4 cups, 16 burgers. In a food processor fixed with a blade combine 1 cup green olives w/ pimentos, 2 Tbsp chive oil (see below) 2 Tbsp mayonnaise, 1/2 cup fresh parsley (packed), 1/4 cup yellow pepper rings, 1 tsp fresh cracked pepper. Process until the consistency of whole grain mustard.

BLACK TAPENADE

Makes 1 1/4 cups, 16 burgers. In a food processor fixed with a blade combine 1 cup kalamata olives- 2 Tbsp olive oil- 1 Tbsp capers- 2 Tbsp chopped fresh parsley- 1/2 cup sun dried tomatoes in oil. Process until the consistency of whole grain mustard.

OVEN DRIED TOMATOES

For 16 burgers. 16 roma tomatoes cut in half lengthwise. Scoop out seeds with spoon. Drizzle with olive oil and salt. Arrange tomatoes on a rack and bake at 225° for 1 3/4 - 2 hours. When done drizzle with olive oil and salt.

CHIVE INFUSED OIL

Combine 1 cup good olive oil and 1 cup packed fresh chives in high speed blender until bright green. Strain through cheesecloth or coffee filter.

PANCETTA BITS

For 16 burgers. Dice 2 lbs of pancetta (1/4 inch dice). In a sauté pan on low heat cook diced pancetta until crispy. Drain off grease.

CHIVE MAYONNAISE

For 16 burgers. 1 cup mayonnaise- 1 Tbsp chive oil- mix.

NOTE

I originally developed the green tapenade to be served spooned into endive leaves as an appetizer. It also makes a great salad: 3 endive leaves with tapenade, arrange in center of plate, drizzle with chive oil and reduced balsamic. For the salad romaine hearts can be substituted for the endive.