

Burgers

Preparation – the afternoon before:

Thaw one burger per person plus 20%. **Example:** for 100 people thaw 120 burgers.

Leave burgers in boxes while thawing. They may sit out for the afternoon, but should go into the walk-in cooler at 6 pm.

Use ½ southwest style burgers and ½ garden vegetable flavor burgers.

Cooking – the morning of:

At breakfast time unwrap the burgers. Boxes can be recycled but the wrappers are trash.

Set out a stack of the large baking sheets on the counter.

Grease the top one, using canola oil, then place burgers on each tray.

Store burgers in convection oven during 8-9 meditation.

Upon returning to the kitchen, remove the pans and preheat the convection oven to 375°.

Brush burgers with canola oil on top.

Bake in oven for 10-12 minutes or until brown.

Serve on baking tray with hot pads nearby.