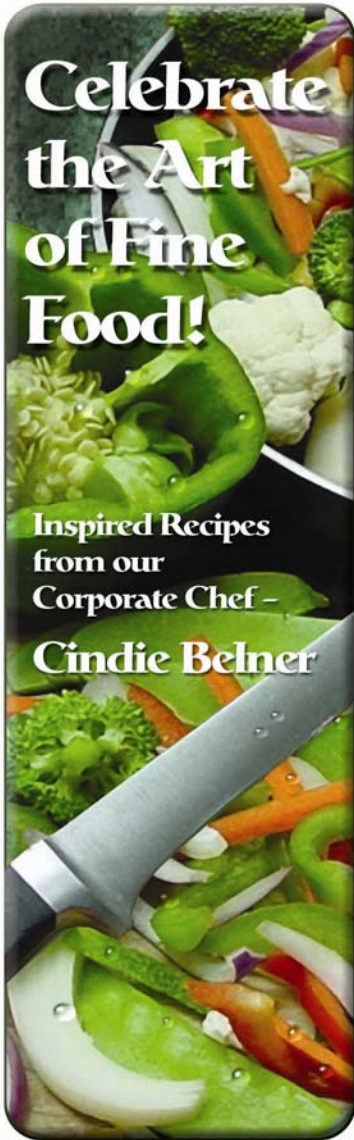


Cindie Belner
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BRUSCHETTA BURGER

A luncheon favorite — Here's a quick way to add flavor and generate new interest in a standard menu item.

Ingredients:

- Fresh ground chuck steak
- G.O. Fresh bruschetta
- Kaiser onion roll
- Provolone cheese slice
- Garlic butter
- G.O. Fresh pre-cut lettuce, onion and tomato slices

Directions:

- Mix ground beef with G.O Fresh bruschetta
- Without over-packing, form into patties
- Char-grill, grill or pan-fry the burger
- Toast a kaiser roll that's been lightly spread with garlic butter
- Place the burger on the roll and add a spoon of bruschetta
- Top with slice of provolone
- Serve with G.O. Fresh pre-cut lettuce, onion and sliced tomato



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For Questions or Additional Information:

G.O. Fresh Chef, Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to cindie@gofresh-precut.com and start receiving her fresh, new recipes automatically.