



..... ULTIMATE .....  
**BURGER RECIPE**  
..... BOOK .....





# EVERYONE LOVES A BURGER



From tender, juicy meat feasts to tangy, spicy all veggie affairs, a good burger can't be beaten. And a good burger can really put your restaurant on the map.

We've pulled together a collection of inspiring burger recipes that will fire up your culinary creativity, while getting your diners coming back for more. From clever twists on classic burgers to some completely modern makeovers, burgers have never looked or tasted so good.

And let's not forget that one must-have ingredient that every burger needs – **MAYONNAISE!** And when it comes to mayonnaise you wouldn't want to disappoint them by giving them anything less than the best. So choose Hellmann's Real Mayonnaise, the world's no.1 mayo. Smooth, creamy, versatile... it's the perfect base for creating a sensational sauce to really take your burger to the next level.



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# TOFU ZUCCHINI BURGER



A TASTY BURGER FULL OF VEGGIES WITH A SWEET AND SOUR TOMATO RELISH COMBINED WITH A SAUCE MADE WITH HELLMANN'S® REAL MAYONNAISE.

SERVES 10

## INGREDIENTS

### MUSTARD MAYONNAISE

1.50 cups Hellmann's® Mayonnaise  
1 Tbsp Whole grain mustard  
1 Tbsp Dijon mustard

### TOMATO RELISH

1 each Red Onions, medium  
1 each Red chili pepper  
1 oz Sherry Vinegar  
8 oz Cherry tomato, yellow, halved  
As needed Olive oil  
1 Tbsp Basil chiffonade  
To taste Salt and Pepper

### BURGER PATTIES

1 each Red Onions, medium  
4 cloves Garlic  
10 oz Green Zucchini  
10 oz Yellow Zucchini  
1 lb Tofu  
As needed Olive oil  
10 oz Chickpeas  
To taste Salt and Pepper  
2 Tbsp Flat-leaf parsley, finely chopped

## PREPARATION

### MUSTARD MAYONNAISE

- Mix Hellmann's® Real mayonnaise with whole grain and Dijon mustard.

### TOMATO RELISH

- Finely chop the red onion and chili pepper.
- Sweat onion and chili. Add tomatoes to the hot pan.
- Add the sherry vinegar and basil, season with salt and pepper, allow to cool.

### BURGER PATTIES

- Finely chop the onion, garlic, zucchini and tofu.
- Sweat the onion and garlic in olive oil. Add the zucchini and tofu, sauté until most of the moisture is evaporated, then allow the mixture to cool.
- Puree the chickpeas and combine with the vegetable base, season with salt, pepper, olive oil and finely chopped parsley.
- Using a round mold, make 10 firm burger patties of approx. 3.5 oz. each.
- Pan sear the burgers and finish in the oven. Warm the burger bun.
- Assemble the burger with prepared tomato relish, tofu burger and top it with the prepared mustard mayonnaise and mixed greens.

JUICY TURKEY BURGER SLIDERS HAVE A DEEP, MEATY FLAVOR FROM THE KNORR INTENSE FLAVORS WILD MUSHROOM EARTH, AND ARE TOPPED WITH SWEET SAUTÉED ONIONS.

SERVES 10

## INGREDIENTS

### TURKEY SLIDERS

3 lbs Ground turkey  
.75 cup **Knorr® Intense Flavors Wild Mushroom Earth**  
.50 cup Parsley, minced  
1 tsp Cumin, ground  
1 tsp Smoked paprika  
3 cloves Garlic, minced  
2 each Egg yolk  
To taste Salt and Pepper  
24 slices Cheese, gouda

### SAUTÉED ONIONS

.25 cup Olive oil  
4 each Spanish onions, thinly sliced

## PREPARATION

### TURKEY SLIDERS

- Combine the ground turkey, **Knorr® Intense Flavors Wild Mushroom Earth**, parsley, cumin, paprika, garlic and egg yolks in a large bowl. Sprinkle with salt and pepper and mix. Divide the turkey mixture into 24 equal portions and, using your hands, shape into 24 small burgers about 3 ½ inches wide.
- Griddle or grill the burgers until cooked through, about 3 minutes per side. Melt Gouda on each patty.

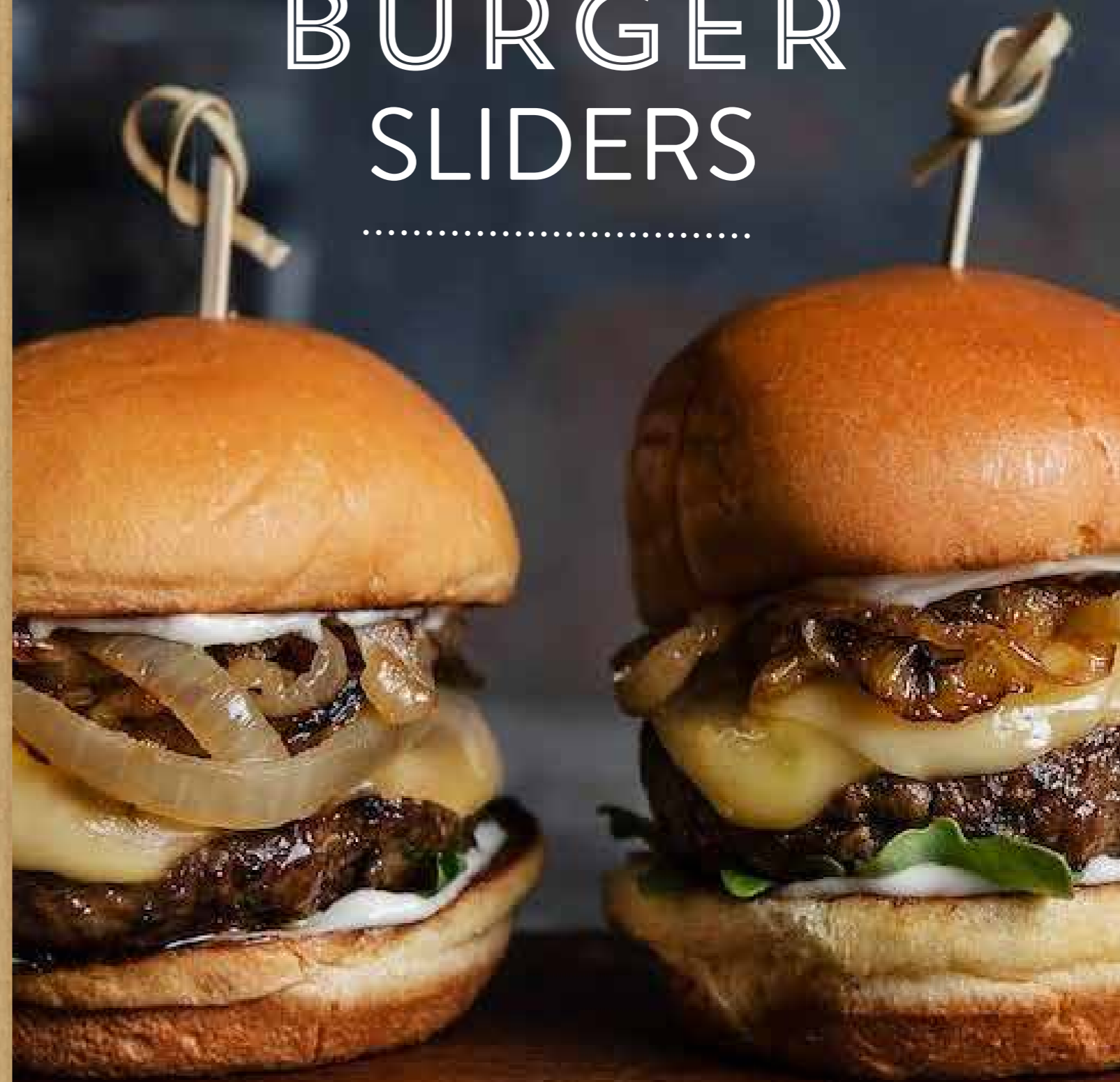
### SAUTÉED ONIONS

- Heat olive oil in a sauté pan. Cook the onions until soft and beginning to brown, about 15 minutes. Reserve.

### SLIDERS

- To build the burgers, spread **Hellmann's® Mayonnaise** on the top and bottom of each bun. Add a burger patty and top with onions and baby arugula. Serve 3 sliders per portion.

# TURKEY BURGER SLIDERS





A SPICY BLACK BEAN BURGER SERVED WITH FRESH LEMON-HERB MAYONNAISE MADE FROM HELLMANN'S® REAL MAYONNAISE.

SERVES 10

## INGREDIENTS

### CUMIN SEEDS

1 Tbsp Cumin, seeds

### LEMON-HERB MAYONNAISE

2 Tbsp Lemon juice, fresh

2 Tbsp Lemon zest

1 Tbsp Tarragon, fresh, chopped

1 Tbsp Chives, fresh, chopped

1.5 cups Hellmann's® Mayonnaise

### BURGER

6.50 cups Black beans, drained, partially mashed

2 cups Breadcrumbs, plain

1 each Bell Pepper, red, chopped

1 each Onion, chopped

3 Tbsp Garlic, chopped

1 Tbsp Salt

1 Tbsp Black pepper, ground

3 each Eggs

1 Tbsp Cumin seeds, toasted, prepared

As needed Olive oil

10 each Hamburger buns, toasted

1.50 cups Lemon-Herb Mayonnaise, prepared

10 slices Tomato

Black Bean patties, prepared



## PREPARATION

### CUMIN SEEDS

- Place cumin seeds in small sauté pan. Heat over medium heat, stirring frequently until toasted and fragrant, about 3-4 minutes.
- Remove from heat; cool slightly. Place seeds in pestle or small bowl, crush roughly.

### LEMON-HERB MAYONNAISE

- Combine ingredients and chill.

### BURGER

- Combine black beans, breadcrumbs, red bell pepper, onion, garlic, salt, black pepper, eggs, and toasted cumin seeds.
- Shape into 10 patties.
- Coat sauté pan lightly with olive oil and heat over medium heat. Fry patties until lightly browned on both sides and heated through.
- Spread cut sides of bun evenly with prepared Lemon-Herb Mayonnaise and build burgers.



# SPICY BLACK BEAN BURGER



# BUFFALO CHICKEN BURGER



A ZESTY CHICKEN BURGER WITH PEPPER JACK CHEESE, CARROT SLAW AND TWO FLAVORFUL MAYONNAISE BLENDS MADE WITH BUFFALO SAUCE AND BLUE CHEESE.

**CHEF'S TIP**  
For a carb-free recipe, use crisp iceberg lettuce leaves instead of burger buns.

SERVES 10

## INGREDIENTS

### BLUE CHEESE MAYONNAISE

2 cups **Hellmann's® Real Mayonnaise**  
.50 cup Blue Cheese, crumbled

### BUFFALO MAYONNAISE

.50 cup Buffalo Wing Sauce  
2 cups **Hellmann's® Mayonnaise**

### CARROT SLAW

1 cup Carrots, grated  
1 cup Cabbage, shredded  
.50 cup Yellow onion, julienned  
As needed Salt, kosher  
1 Tbsp Butter  
.50 tsp Toasted celery seed

### BURGER

10 each Ground chicken patty  
10 slices Pepper jack cheese  
As needed Sliced pickles  
To taste Kosher salt & black pepper  
10 each Hamburger buns, toasted  
10 leaves Green leaf lettuce

## PREPARATION

### BLUE CHEESE MAYONNAISE

• Combine ingredients and mix well. Chill until use.

### BUFFALO MAYONNAISE

• Combine ingredients and mix well. Chill until use.

### CARROT SLAW

• Cook ingredients in melted butter until vegetables are slightly wilted.  
• Season to taste.

### BURGER

• Cook patty until internal temperature reaches 165° F.  
• Spread Blue Cheese Mayonnaise and Buffalo Mayonnaise on buns.  
• Build burger with remaining ingredients, top with carrot slaw.



A CLASSIC BEEF PATTY TOPPED WITH HELLMANN'S® MAYONNAISE, HOUSE-MADE PICKLED SLAW AND MELTED PROVOLONE CHEESE WRAPPED IN CRISP LETTUCE.

SERVES 10

## INGREDIENTS

### CHOW CHOW

2 cups Vinegar  
1.50 cups Sugar  
1 tsp Salt  
1 Tbsp Mustard seeds  
1 tsp Peppercorn, crushed  
1 tsp Chili Flakes  
1 Tbsp Thyme, fresh, minced  
3 each Garlic, clove, smashed  
.50 cup Carrots, julienned  
1 cup Onion, diced  
.50 cup Red pepper, julienned  
1 cup Tomato, diced

### BURGER

10 each Ground beef patties  
10 slices Provolone Cheese  
**1 cup Hellmann's® Mayonnaise**  
10 leaves Green Leaf Lettuce  
3 cups Chow Chow, prepared

## PREPARATION

### CHOW CHOW

- Combine first eight ingredients, and bring to a boil. Remove from heat and add carrot, onion, and red pepper.
- Once cooled, add tomato and refrigerate overnight or longer, if desired.

### ASSEMBLY

- Cook burger to desired doneness and melt cheese on top.
- Spread **Hellmann's® Real Mayonnaise** on lettuce leaves.
- Build burger inside lettuce leaves to create a wrap. Top with prepared Chow Chow.

# SPRING CHOW CHOW BURGER



# CHICKEN & WAFFLES BURGER

A CHICKEN PATTY WITH PICKLED RED ONION, CHEDDAR CHEESE, BACON AND SMOKED MAPLE MAYONNAISE SERVED BETWEEN TOASTED WAFFLES.

SERVES 10

## INGREDIENTS

### SMOKED MAPLE MAYONNAISE

1 cup Maple syrup  
.25 cup Apple cider vinegar  
4 cups **Hellmann's® Mayonnaise**  
1 Tbsp Liquid smoke

### PICKLED RED ONIONS

2 Tbsp Sugar  
2 Tbsp Salt, kosher  
2 cups Apple cider vinegar  
1.25 cups Red onion, julienned

### BURGER

10 each Chicken, ground, patty  
1 cup Smoked Maple  
Mayonnaise, prepared  
10 slices Cheddar Cheese  
20 slices Bacon, cooked  
20 each Toasted waffle  
2 cups Pickled Red Onion,  
prepared

## PREPARATION

### SMOKED MAPLE MAYONNAISE

- Combine all ingredients and mix well. Chill until use.

### PICKLED RED ONIONS

- Bring all ingredients except the onions to a boil.
- Remove from heat and add onions.
- Allow onions to cool at room temperature, strain and chill.

### ASSEMBLY

- Season and cook patty until internal temperature reaches 165° F.
- Spread Smoked Maple Mayonnaise on toasted waffles.
- Build the burger with remaining ingredients.

# SPICY KOREAN DOUBLE CHEESE



BOTH A BEEF PATTY AND A PORK PATTY TOPPED WITH PEPPER JACK CHEESE, GREEN ONIONS, PICKLED RED ONION, CILANTRO AND GOCHUJANG MAYONNAISE.

SERVES 10

## INGREDIENTS

### GOCHUJANG MAYONNAISE

.50 cup Gochujang  
4.50 cups Hellmann's®  
Mayonnaise

### PICKLED RED ONIONS

2 Tbsp Sugar  
2 Tbsp Salt, kosher  
2.50 cups Red onion, julienned  
2 cups Apple cider vinegar

### BURGER

10 each Ground beef patty  
10 slices Pepper jack cheese  
10 each Green onions, charred,  
chopped  
1 cup Cilantro  
10 each Hamburger buns, toasted  
To taste Kosher salt and black pepper  
1.25 cups Gochujang Mayonnaise,  
prepared  
2.50 cups Pickled Red Onion, prepared

## PREPARATION

### GOCHUJANG MAYONNAISE

- Combine ingredients and mix well. Chill until use.

### PICKLED RED ONIONS

- Bring all ingredients except the onions to a boil.
- Remove from heat and add onions.
- Allow onions to cool at room temperature, strain and chill.

### ASSEMBLY

- Season and cook patties to desired temperature.
- Spread Gochujang Mayonnaise on buns.
- Build the burger with remaining ingredients.



### CHEF'S TIP

Gochujang is a sweet, spicy fermented chilli paste and is a staple condiment in every Korean kitchen.

A GROUND SIRLOIN PATTY TOPPED WITH ROASTED GARLIC MAYONNAISE, CARAMELIZED ONIONS, MUENSTER CHEESE AND BACON ON A PRETZEL BUN.

SERVES 10

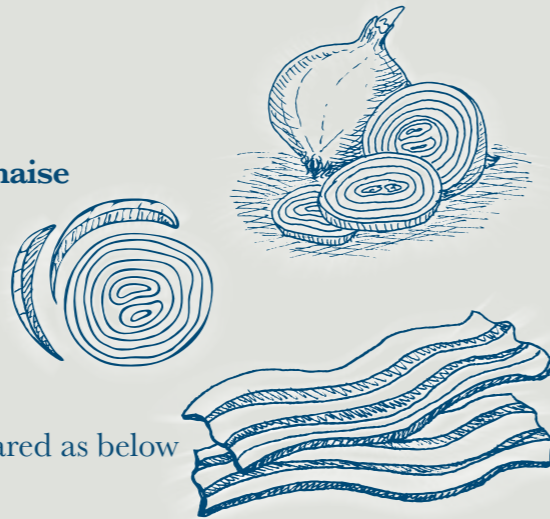
## INGREDIENTS

### ROASTED GARLIC MAYONNAISE

.50 cups Garlic, roasted, mashed  
2 cups **Hellmann's Real Mayonnaise**

### BURGER

10 each Ground beef patties  
10 slices Muenster cheese  
10 each Pretzel bun, toasted  
10 oz Roasted garlic mayo, prepared as below  
10 oz Onions, caramelized  
20 slices Bacon, cooked



**CHEF'S TIP**  
Top with a sweet sliced dill pickle & add **Knorr Hickory BBQ Sauce** to the mayonnaise for extra flavor.

## PREPARATION

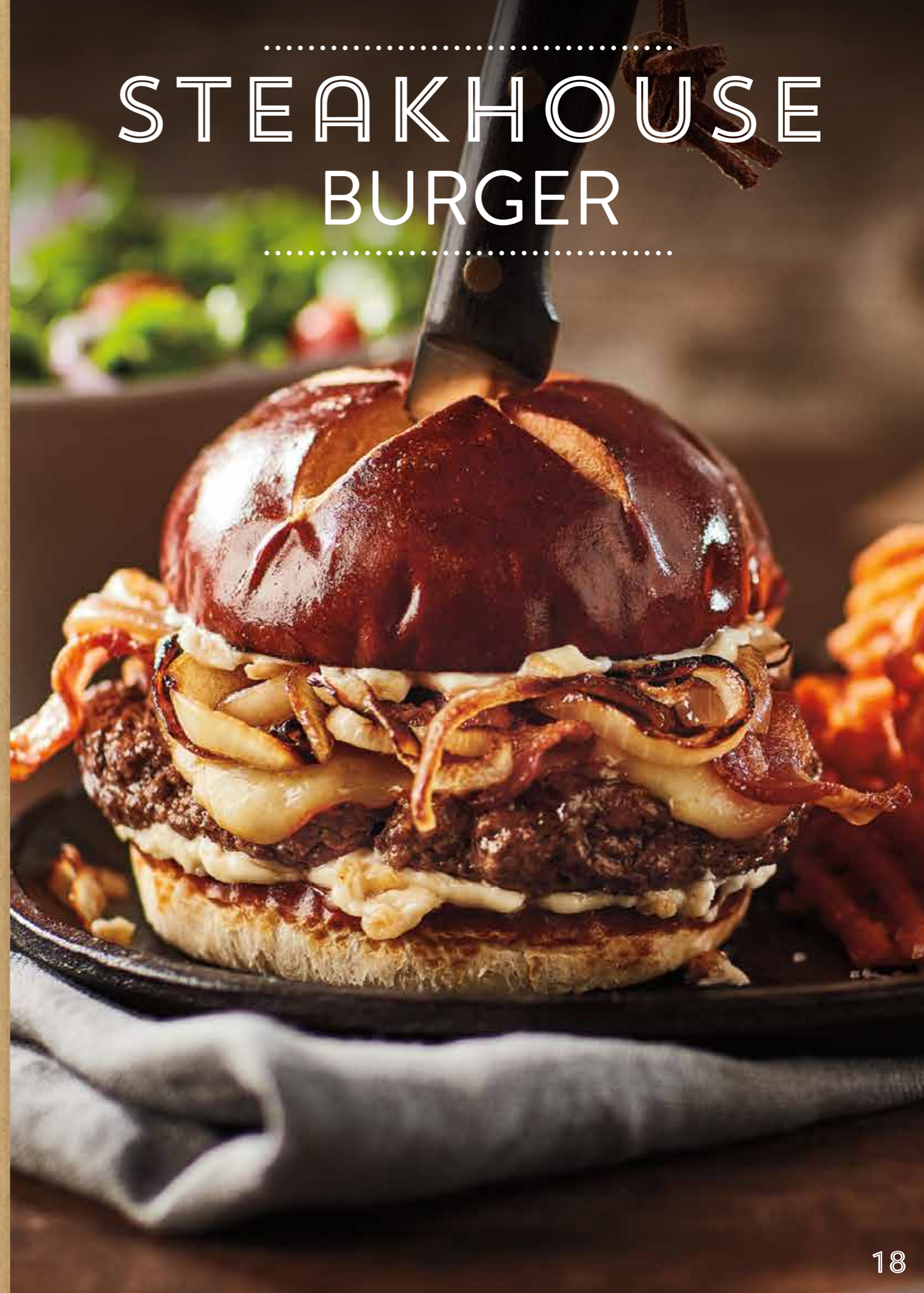
### ROASTED GARLIC MAYONNAISE

- Combine **Hellmann's Real Mayonnaise** and garlic and chill.

### ASSEMBLY

- Cook patty to desired doneness and melt cheese on top.
- Spread roasted garlic mayonnaise on buns.
- Top the burger with caramelized onions and bacon.

# STEAKHOUSE BURGER



# THE BIG HAWAIIAN BURGER



A GROUND BEEF AND PORK PATTY BLEND TOPPED WITH PEPPER JACK CHEESE, HAM AND PINEAPPLE, PLUS A SWEET AND SPICY HAWAIIAN SAUCE MADE WITH HELLMANN'S® REAL MAYONNAISE.

SERVES 10

## INGREDIENTS

### HAWAIIAN SAUCE

- .50 cup Vinegar, cider
- .30 cup Sesame oil
- 2 cups Honey
- 2 cups Pineapple Juice
- 1 cup Teriyaki Sauce
- .50 cup Sriracha (Thai hot sauce)
- 3.50 cups Hellmann's® Mayonnaise**

### PATTIES

- 1.25 lbs Ground Beef
- 1.25 lbs Ground Pork
- 10 slices Pepper jack cheese
- 1.25 lbs Pressed canned ham product

### BURGER

- 10 each Pineapple slices, grilled
- 10 each Hawaiian bun, toasted
- 1.25 cups Hawaiian Sauce, prepared



## PREPARATION

### HAWAIIAN SAUCE

- Combine all ingredients except **Hellmann's® Real Mayonnaise** and simmer until reduced by 1/3.
- Combine 1.75 cup of the reduction with **Hellmann's® Real Mayonnaise**. Reserve refrigerated.
- Reserve remaining reduction refrigerated for later use.

### PATTIES

- Combine ground beef and pork and form into 4 oz. patties.
- Cook patties through and top with cheese.
- Sliced the pressed canned ham product into 2 oz. portions and grill.

### ASSEMBLY

- Spread the Hawaiian sauce on each bun.
- Top each burger with a slice of ham and pineapple





# — PRODUCT RANGE —

FROM FRONT-OF-HOUSE TO BACK, HELLMANN'S® AND BEST FOODS® EXTENSIVE RANGE OF HIGH QUALITY MAYONNAISE AND CONDIMENTS HAVE YOU COVERED. VISIT [UFS.COM](http://UFS.COM) TO SEE OUR FULL RANGE OF FORMATS AND SIZES, AND BUY NOW ONLINE TO SATISFY GUESTS WITH THE MAYO THEY LOVE.

## FRONT-OF-HOUSE



### HELLMANN'S® SQUEEZE MAYONNAISE

Guests' favorite mayo within reach. No refrigeration required and a no-mess cap.



### HELLMANN'S® STICK PACK MAYONNAISE

Convenient for condiment station and to-go orders. Easy to use, with less waste and less mess.



### HELLMANN'S® REAL KETCHUP

Rich, sweet, natural ketchup flavor. Made only with honey—no high fructose corn syrup or refined sugar.



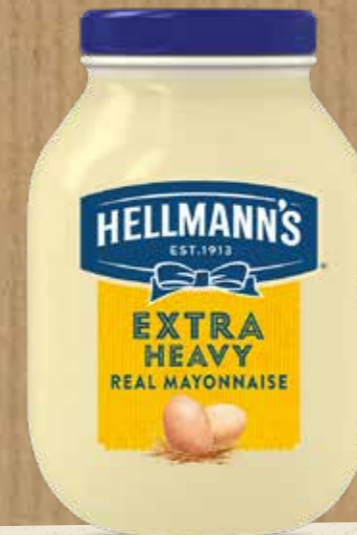
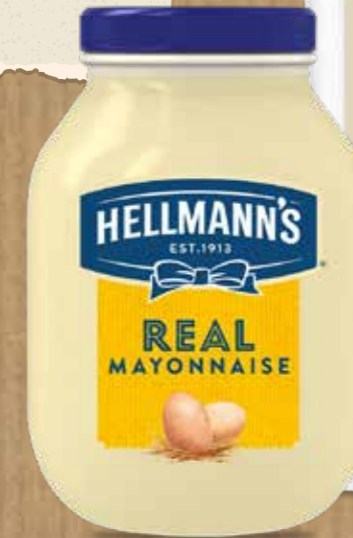
### HELLMANN'S® REAL YELLOW MUSTARD

Simple ingredients. Free from artificial colors, artificial flavors and preservatives.

## BACK-OF-HOUSE

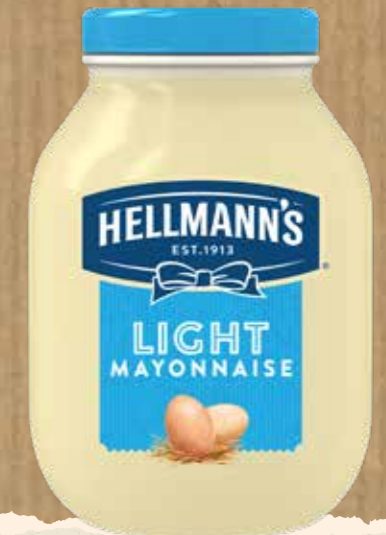
### HELLMANN'S® REAL MAYONNAISE

Sets the industry standard for excellent flavor, quality and performance.



### HELLMANN'S® EXTRA HEAVY MAYONNAISE

A foodservice exclusive with professional texture and color, that resists separation and maintains browning.



### HELLMANN'S® LIGHT MAYONNAISE

Offers 1/2 the fat and calories—without sacrificing flavor.

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