

MILAN BURGAR

"REVISED" #4
8 SERVINGS

INGREDIENTS

FRESH GROUND CHUCK 5OZ PATTIES		2LBS
HAM "CURE 81" SHAVED #12-10	1LB	
PROVOLONE CHEESE		8 SLICES
*TOMATO, 1/4 INCH SLICE		8 EACH
FRESH BASIL CHOPPED		2 TBSF
OLIVE OIL		3 TBSF
WHITE WINE VINEGAR		2 TBSF
SALT		TO TASTE
PEPPER		TO TASTE
SOUR DOUGH BUN		8 EACH

METHOD & ASSEMBLING

* MARINATE TOMATOES WITH BASIL, OIL, VINEGAR, SALT & PEPPER FOR ONLY A SHORT PERIOD (NO MORE THEN TWO HOURS) BEFORE USING TO MAKE THE SANDWICH. COOK HAMBURGER PATTIES ON THE FLAT TOP, NOT THE CHAR-GRILL. WARM HAM UP. TOAST BUN, PLACE BURGER ON TOASTED BUN, TOP W/ HAM, PLACE A SLICE OF MARINATED TOMATO ON TOP OF HAM, TOP W/ CHEESE AND MELT. TOP W/ TOASTED BUN.

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