

Thyme<sup>2</sup>

Chef/Owner: John Kolar

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Burger Ingredients:

3 oz. Fresh Grated Portobello Mushrooms

5 oz. 80-20 Ground Meat

Ricotta Goat Cheese Spread Ingredients:

¼ C. Chives, minced

1 C. Goat Cheese

1 C. Ricotta

1 Tbsp. Roasted Garlic

Salt and Pepper

Arugula

Balsamic Reduction

Sliced Tomato

Bacon Onion Relish Ingredients:

6 lbs. ½" Bacon, diced

3 Large Red Onions, sliced with ½" grilled

Season slices with salt, black pepper, cayenne

Chop onions in ½" dice

1 Tbsp. Garlic, minced

¼ C. Sugar

½ C. Corn Sugar

¼ C. Ketchup

½ C. White Balsamic

¼ C. Bacon Grease

3 Tbsp. Black Pepper

1 ½ Tbsp. Dried Thyme

Water to Consistency

Relish Recipe:

Sauté grilled and diced onions in sauce pot with bacon fat and blended oil for four-five minute until slightly soft.

Add garlic and cook until fragrant.

Add remaining ingredients cooking until relish comes together.

Add water for consistency.

Spread Recipe:

Combine all ingredients in a mixer until whipped.

Season with tabasco and white pepper.

Serve burger with sliced tomato and arugula on bottom bun and spread on top. Drizzle with balsamic reduction and serve!