

THE BLACK & GREEN

Ingredients:

16 5.3-ounce TNT beef burger patties
16 ciabatta buns
16 slices provolone cheese
1 1/4 cups green tapenade, *(see below), prepare in advance*
1 1/4 cups black tapenade *(see below), prepare in advance*
Romaine hearts *note: cut romaine stem to a point to resemble feather*
Oven dried tomato *(see below), prepare in advance*
Pancetta bits *(see below), prepare in advance*
Chive infused oil *(see below), prepare in advance*
Chive mayo *(see below), prepare in advance*

Green Tapenade:

1 cup green olives w/pimentos
2 tablespoon chive oil *(see below)*
2 tablespoon mayonnaise
1/2 cup fresh parsley (packed)
1/4 cup yellow pepper rings
1 teaspoon fresh cracked pepper

In a food processor fixed with a blade, combine all ingredients. Process until the consistency of whole-grain mustard.

Black Tapenade:

1 cup kalamata olives
2 tablespoons olive oil
1 tablespoon capers
2 tablespoons chopped fresh parsley
1/2 cup sundried tomatoes in oil

In a food processor fixed with a blade, combine all ingredients. Process until the consistency of whole-grain mustard.

Oven Dried Tomatoes:

16 roma tomatoes, cut in half lengthwise
Olive oil
Salt

Scoop out seeds with spoon. Drizzle with olive oil and salt. Arrange tomatoes on a rack and bake at 225 degrees Fahrenheit for 1 3/4-2 hours. When done drizzle with olive oil and salt.

Preparation:

1. On a charbroiler cook TNT burger patty to an internal temp of 160 degrees Fahrenheit, add cheese just as burger is done.
2. For the bun, butter with softened butter and cook on a flat griddle. This should be done as burger is cooking. Note: for presentation purposes make sure when you cut the bun in half that both sides are of equal thickness.
3. Assembly: when bun is golden, spread half with 1 heaping tablespoon of green tapenade and the other half with 1 heaping tablespoon of black tapenade. Make sure that the tapenade is spread evenly edge to edge on bun.

Arrange buns side by side in center of plate, place cheeseburger in center of plate overlapping half of each bun. Top the burger with 3 romaine heart leaves, 2 oven dried tomato halves and 1 ounce of cooked diced pancetta.

To garnish, drizzle plate with chive oil, skewered black and green olive and 2 whole chives. Serve with side of 1 ounce of chive mayo.

Yield:

16 Servings

