



### WATCH RECIPE VIDEO

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## RECIPE CARD: Teriyaki Pork Burger & Blueberry Lemon Cornbread

Recipe card includes all items with Graves Foods order numbers



### Teriyaki Pork Burger Recipe

recipe measurements makes 25 servings

**33170 - 25**

Hamburger Buns

**19900 - 25**

Bratwurst Patties, thawed

**65542 - 32oz**

Teriyaki Sauce

**61900 - 25**

Pineapple slices

**02008 - 3**

Red Onions, thinly sliced

**65802 - 25oz**

Mayonnaise

**63317 - 5oz**

Sweet Chili Sauce

**53635 - 12.5ozp**

Pepperjack Cheese slices

### Blueberry Lemon Corn Bread Recipe

recipe measurements makes 49 servings

**60015 - 1 package**

Cornbread Mix

**01176 - 6**

Lemons

**01176 - 5tsp**

Lemon Zest

**38552 - 3 cups**

Frozen Blueberries

### COOKING STEPS

1. Preheat oven to 400F.
2. Zest the lemons to get 5 tsp. Add the zest to the dry ingredients.
3. Follow instructions on package while also adding the 5Tbs of lemon juice.
4. Pour into sheet tray. Place frozen blueberries on top of batter.\*
5. Bake according to package directions.

\* Do not add blueberries prior to mixing-this will make your cornbread gray in color.

### COOKING STEPS

1. Caramelize the red onions. Set aside.
2. Brush the Pineapple slices and bratwurst patties with teriyaki sauce.
3. Over medium-high heat, sear the pineapple slices(or cook in oven). Cook the bratwurst patty on the griddle, both sides 3 minutes.
4. Mix mayo and sweet chili sauce together.
5. Spread mayo on 1/2 of the bun and top with Bratwurst patty, pineapple slice, red onions and .5oz slice cheese.