



**TEAM FOUR**  
FOODSERVICE



## **OPEN FACED BEEF BURGERS WITH SAUERKRAUT AND SWISS**

### *Ingredients:*

- 6 APF FC PUB Burger
- 6 Ball Park Flame Grilled Beef Burger 3oz
- 6 Swiss cheese (3/4 ounce each)
- 6 oz German-style coarse grain mustard
- 6 Pretzel rolls, split, warmed
- 6 Large Eggs

### *Sauerkraut:*

- 1 Slaw Mix
- 1/2 cup White vinegar
- 3/4 cup Brown sugar
- to taste Salt & Pepper
- 4 oz Caraway seed

### *Directions:*

1. Combine Sauerkraut ingredients in medium saucepan. Bring to a boil over medium-high heat. Reduce heat; cover and cook 8 to 11 minutes or until cabbage is tender, stirring occasionally. Set aside.
2. In a medium mixing bowl, add slaw mix, white vinegar, brown sugar, and caraway seed. Mix until all slaw is evenly coated.
3. Spread mustard on bottom of rolls; top with swiss cheese and then top burgers with Sauerkraut. Serve open faced with fried egg.