

BOOST UP YOUR BURGERS!

Burger consumption is booming as the category continues to grow*, which makes it even more important for your burgers to stand out! In the time it takes you to finish reading this sentence, hungry consumers will have purchased over 500 burgers. Club House for Chefs has the secret ingredients to help you make legendary burgers all year long—and keep patrons coming back for more.

*Source: Technomic Consumer Trend Reports - Canada



CRAVEABLE BURGERS SIX WAYS

KOREAN STYLE BBQ ANGUS BEEF BURGER

Put a twist on the classic burger with the perfect mix of savoury and sweet. Mix 80/20 ground beef with **Club House La Grille Korean Style BBQ Seasoning** and chopped Kimchi then grill. Serve on a brioche bun with lettuce, toasted basil leaves, kumato tomato slices, and more Kimchi.



MAPLE BACON CHEESE CURD BEEF BURGER

Bring a truly Canadian flavour to the grill! In a food processor, combine cheese curds with **Club House La Grille Maple Bacon Seasoning**. Add lean ground beef and mix well, then form into patties and grill. Combine mayonnaise with more seasoning. Serve burgers on hamburger buns with a spread of the maple bacon mayonnaise and a garnish of lettuce and tomato slices.



BUFFALO BLUE BURGER

Buffalo seasoning is not just for wings! Add some **Lawry's Wings Buffalo Seasoning** to 80/20 ground beef, sprinkling on a bit more just before it hits the griddle. Serve on a pretzel bun with lettuce, tomato and, of course, a heaping mound of sharp blue cheese crumbles.



GRILLED PORTOBELLO MUSHROOM BURGER

Expand your vegetarian menu! Brush balsamic vinegar and **Club House Garlic Plus Seasoning** on mushroom caps then grill. Serve caps on toasted rolls and garnish with tomato slices, lettuce, and alfalfa sprouts.



CARIBBEAN JERK BURGER

Take a trip to the islands with this sweet and spicy burger. While grilling, baste with a glaze made from orange juice, brown sugar, and **Club House Caribbean Jerk Seasoning**. For the slaw, toss together julienned mango, red onion, bell pepper, and then dress it up with chopped scallions and cilantro, plus fresh lime juice. Serve on a Kaiser roll with a spicy aioli of mayonnaise seasoned with a dash of **Club House Chipotle Chili Pepper**.



GREEN CURRY CHICKEN BURGER

Think beyond beef with this burger! Mix buttermilk, **Thai Kitchen Green Curry Paste**, **Club House French Mediterranean Sea Salt** and **Club House Ground Black Pepper**. Use as marinade for boneless chicken legs or boneless skinless chicken breasts. Sprinkle all-purpose flour on chicken then fry. Serve chicken on bun and top with cheese, arugula, and tomato.



Contact your sales representative today or visit ClubHouseforChefs.ca to discover fresh new flavour combinations and menu/recipe ideas.

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We bring the flavour. You make it happen.

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