

# 2021 Henderson County High School Jr. Chef Recipe

## Colonel's Cookin' Crazy's

### Colonel's Crazy's Pork Burger with Colonel's Spicy Slaw

#### Colonel's Crazy's Burger

Prep: 15 mins.

Cook time: 40 mins.

Total Time: 55 Mins.

Servings: 6

**Ingredients:**

- 1 ½ lb. ground pork
- 6 slices Commodity Pepper Jack Cheese
- 6 slices Turkey Bacon
- 6 Breaded Onion rings
- 6 thin slices of Red Onion
- ¼ cup Colonel's Crazy's BBQ Sauce (recipe below)
- ¼ cup onion, minced
- ¼ cup green pepper, minced
- ¼ cup red pepper, minced
- 1 Tbsp. All Purpose Seasoning
- 1 tsp. black pepper
- 6 Wheat Buns

**For the Garnish:**

- 3 Radishes
- 1 Green Onion

#### **Directions:**

1. Preheat oven to 400F.
2. Gather equipment, then ingredients. Remove the ground pork from the refrigerator last to prevent time and temperature abuse. Spray a sheet pan with Canola pan spray. Place each red onion slice on the baking sheet. Combine ground pork, ½ cup Colonel's Crazy's BBQ Sauce, minced onion, green pepper, red pepper, garlic, All Purpose Seasoning, and black pepper, mixing with gloved hands. Divide the meat mixture into 6 equal portions. Pat the portions into patties and place one patty on each onion slice, molding it to the onion.
3. Bake in the preheated oven for about 30-40 minutes. Using a be-metallic thermometer, check the temperature of each burger at the thickest part. The burgers are done if the temperature in two areas of the patties reads 155 degrees.

4. Place a wire rack on a sheet pan. Spray the rack with pan spray, coating well. Place the breaded onion rings on the rack and bake until golden brown. Once baked, keep warm.
5. Fry the bacon in a skillet until crisp. Place on paper towel to drain any excess grease. Break each slice in half.
6. Brush buns with olive oil, then place buns in a skillet, heating until warm. Place the buns on a sheet pan.
7. Assemble the burger by spooning Colonel's Crazy's BBQ Sauce on the bottom and top of each heated bun. Add the burger, 2 pieces of the bacon (1 slice, total), pepper jack cheese, and onion ring. Drizzle Colonel's Crazy's BBQ Sauce over the onion ring and burger. Top with bun and serve with Spicy Colonel's Slaw. Garnish the plate with green onion and radish slices.

### **Colonel's Crazy's BBQ Sauce**

- 1½ cups Diet Dr. Pepper
- ¼ cup water
- 2 Tbsp. tomato paste
- 2 Tbsp. white vinegar
- 3 Tbsp. brown sugar
- 1 ½ Tbsp. cornstarch
- 1 Tbsp. Worcestershire Sauce
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 tsp. Liquid Smoke
- ½ tsp. salt
- ½ tsp. black pepper
- ½ tsp. crushed red pepper

#### **Directions:**

1. Combine all ingredients in a medium pan. Whisk together using a wire whisk until all ingredients are blended.
2. Over medium heat bring the mixture to a boil. Reduce heat and simmer, stirring continuously, for 10-15 minutes or until the sauce has thickened. Cool the BBQ Sauce using the ice water bath method.
3. Use ½ cup of the sauce in the Colonel's Crazy's Burgers and reserve the remainder to put on the bun.

## Spicy Colonel's Slaw

Prep Time: 20 mins.

Cook Time: 2 mins.Total Time: 30 mins.

Servings: 6

**Ingredients:**

- 2 cups cabbage, chopped
- 1 cup zucchini, finely chopped
- 1 cup yellow squash, finely chopped
- ½ cup carrots, shredded
- ½ cup radishes, sliced
- ¼ cup green pepper, finely chopped
- ¼ cup red pepper, finely chopped
- ¼ cup onion, finely chopped
- ½ cup almonds, slivered
- ¼ cup cranberries
- ¼ cup raisins

**Dressing:**

- 1 cup apple cider vinegar
- ½ cup sugar
- 1 Tbsp. celery seed
- 1 tsp. No Salt Seasoning
- 1 tsp. Barbeque Seasoning
- 1 Tbsp. Frank's Red Hot Original Seasoning Blend

### **Directions:**

1. Gather equipment needed along with all ingredients. Place a damp towel under cutting board before starting to cut vegetables.
2. Whisk ingredients for the dressing in a small saucepan and bring to a boil. Boil for 8 minutes or until the dressing begins to thicken. Cool the dressing using the ice water bath method.
3. Wash vegetables by gently rubbing them under cool running water. Place chopped vegetables together in a large mixing bowl. Add ¼ cup slivered almonds and toss.
4. Pour dressing over vegetables. Mix until well combined.
5. Top with remaining ¼ cup slivered almonds. Serve immediately or refrigerate until ready to serve.

## **Henderson County 2021 Recipe KY PROUD INGREDIENT Shopping List**

**2 lb. ground pork**  
**1 Package sliced Pepper Jack Cheese**  
**1 Package Turkey Bacon**

**1 Red Onion**  
**1 White Onion**  
**1 Large Green Pepper (or 2 small)**  
**1 Large Red Pepper (or 2 small)**  
**1 Head of Garlic**  
**2 Bunches of Radishes**  
**1 Bunch Green Onion**  
**1 Head Green Cabbage**  
**1 Medium Zucchini**  
**1 Medium Yellow Squash**  
**1 Bunch Carrots**