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BEEF PATTY THICK-N-JUICY 80/20 3-1 15/LB



BEEF THICK N JUICY PATTIES 80/20 3 1 45-5.33 OUNCE

Rating: Not Rated Yet

Price

Base price with tax

Price with discount \$66.56

Salesprice with discount

Sales price \$66.56

Sales price without tax \$66.56

Discount

Tax amount

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Description

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Features: Still thick and juicy when cooked to the USDA recommended temperature of 160°F! Great tasting and juicy from first bite to last. Made with high quality ingredients. Clean label, few ingredients. Contains no MSG, or HVP, soy, or other fillers! Gluten free! Individually Quick Frozen for ease of handling, product safety, and product freshness. Easy to cook – goes straight from freezer to grill. Performs well under multiple cooking methods. Maintains freshness under most holding conditions – can be held for up to 2 hours. Thick patties ideal for gourmet and house specialty burgers. Perfect for hotels, buffets, catering, commercial restaurants, theme parks, and wherever fine quality is required. High quality means customers will pay more! Great taste builds customer loyalty. Exact portioning controls costs. Processed under HACCP procedures and USDA regulations to ensure food safety. SQF Level 3 Certified! Backed with service: (800) 851-4684. Preparation and Cooking: Grill - Cook patties from frozen state for best results. Grill: Place on a preheated (350 F) grill and cook until juices begin to pool. Turn pattie and continue cooking until juices run clear. Always cook ground beef products to an internal temperature of 160 F. Serving Suggestions: On a bun in a basket with curly fries for a quick lunch entrée. On a bun with sides of coleslaw, French fries, and a pickle for lunch or supper. Without a bun on a plate with salad and fruit, or wrapped in a tortilla or lettuce, for a lighter entrée. Layered for cheeseburgers. On a toasted onion roll topped with BBQ sauce, bacon, and onions. Topped with a slice of cheddar cheese and sautéed portabella mushrooms. Topped with bacon strips and a melted slice of American cheese. Topped with melted slices of American cheese, Swiss cheese, and cheddar cheese. Topped with a slice of Swiss cheese and sautéed mushrooms & onions. On a sourdough bun topped with a slice of Monterey Jack cheese, sautéed mushrooms & onions, and bacon. Storage: Product should be stored between 10 and -10 degrees F