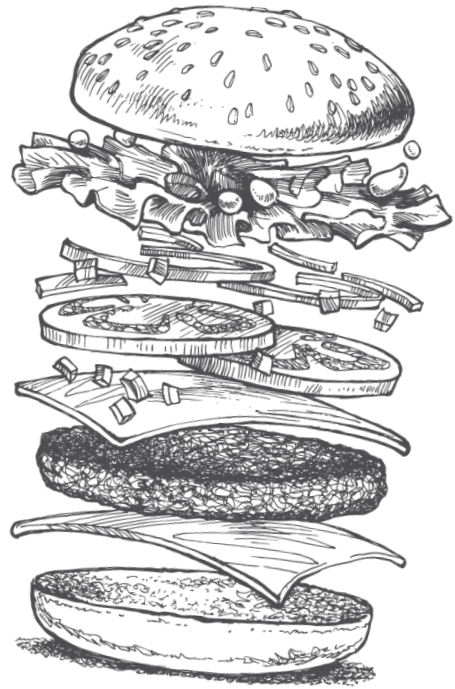
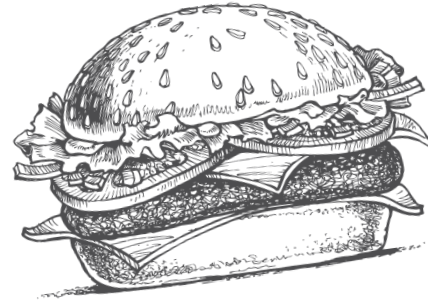


## SAVORY BURGER RECIPES

### *The Aussie*

1-1/4 lb ground chuck  
1/4 cup ketchup  
1/4 cup mayonnaise  
1 tsp Asian chili paste  
4 Kaiser rolls, split  
4 pineapple rings  
1 Tbs vegetable oil  
4 large eggs  
3/4 cup sliced pickled beets

Combine ketchup, mayo and chili paste. Mix beef with 1 tsp salt and 1/2 tsp pepper. Lightly toast rolls on grill. Pat pineapple dry and brush with 1/2 Tbs oil. Oil grill rack, then grill pineapple until tender. Cook burgers until they reach your desired temperature. Heat remaining 1/2 Tbs oil in a large nonstick skillet over medium high heat until hot, then fry eggs. Spread chili mayonnaise on rolls, then assemble burgers with pineapple, beets, eggs, lettuce, and tomato.



### *The Bodacious*

1 lb ground beef  
1 minced garlic clove  
2 Tbs chopped onion  
2 Tbs ketchup  
1 Tbs steak sauce  
1 Tbs Worcestershire sauce

1 tsp cooking oil  
2-3 dashes hot sauce  
1/4 tsp pepper  
1/4 tsp salt  
1 tsp sugar

Combine together all ingredients in a large mixing bowl. Form patties and then cook to desired temperature. Serve with lettuce, tomato and onion on a toasted bun.



### *The Classic*

1 lb ground chuck  
1/4 tsp pepper  
1/2 tsp salt  
1 minced garlic clove

Combine together all ingredients in a mixing bowl and form patties. Cook to desired temperature. Serve with lettuce, tomato and onion on a toasted bun.

NO. 1 ATLANTIC FOOD DISTRIBUTORS FRESH GROUND BEEF

# THE GRINDS

BROCHURE

Ground Beef  
*History*

Savory Burger  
Recipes

Our Daily Process  
*Keeping It Fresh*

*Burger  
Loving  
America*



ATLANTIC  
FOOD  
DISTRIBUTORS

www.atlanticfoods.biz 333.454.1307

\*Atlantic Food Distributors is not responsible for any typographical error, prices may change without notice, we reserve the right to limit quantities, art may not necessarily represent item featured— it is for display purposes only.



OUR DAILY PROCESS

**GROUND FRESH DAILY.** Our gourmet burgers and bulk grinds are ground fresh daily to ensure freshness. We start with fresh brisket trim blended with the correct ratio of lean meat to create our unique and perfect grinds. We use a state of the art Roto flow 865 gourmet patty machine. This portioning machine also features Hallomatic exclusive Roto-Flow Fill System that ensures gentle handling and product forming. This patented system forms meat columns that are gently twisted together to form the best textured patties on the market. Patties formed with this system cook faster, retain their shape, and are more tender than standard patties. The Roto flow can also give you a tight patty or a loose patty which gives the great mouth feel and chew you desire.

Our grinds:

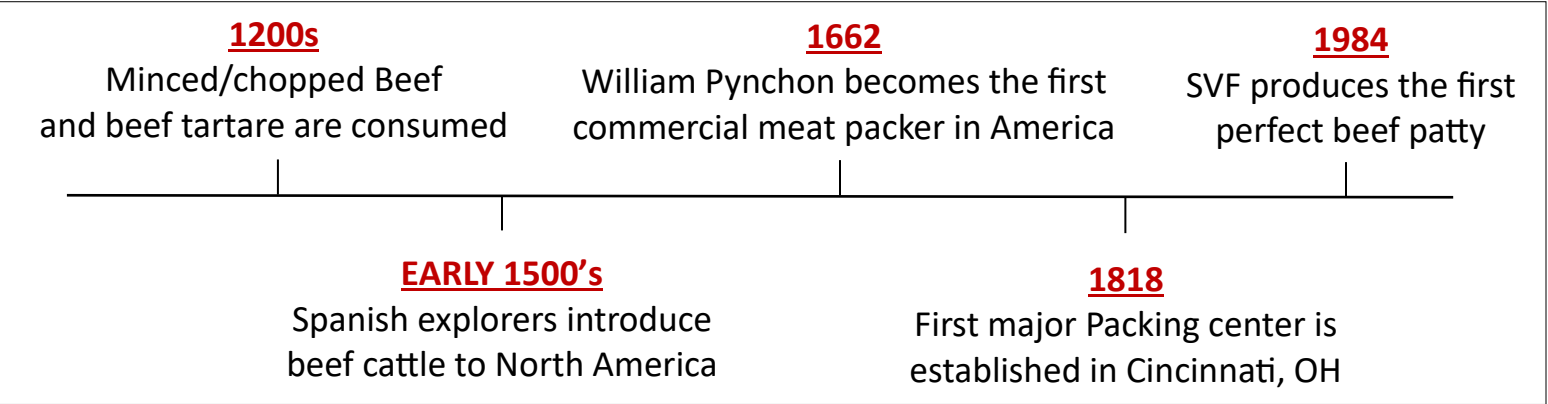
- 75/25, 80/20, 85/15, 90/10 (2/5 lb and 2/10 lb)

Our fresh and frozen patties (round, natural, wide, oval):

- 4oz (4-1), 5.3oz (3-1), 6oz, 7oz, 8oz (2-1), 10oz, 2.5oz (sliders )



HISTORY OF GROUND BEEF



STATES WITH THE MOST BURGER JOINTS

- #1 California
- #2 Texas
- #3 Florida
- #4 O·H·I·O
- #5 Illinois

THE FACTS ARE AMERICANS LIKE BURGERS!

Roughly 50 BILLION burgers a year are consumed, that is over 150 burgers per person! It is safe to say that America is a burger-loving nation. The numbers continue to grow as the trends continue to evolve. We eat more burgers every year - we can not get enough of them. Delicious burger trends with custom-grind beef blends, unique condiments, and deluxe toppings have become the highlight of restaurant menus across the country. In many pubs, taverns and bars signature burgers account for 60% of total food sales. The hamburger business is a 73 billion dollar business with over 50,000 burger joints located across the country.