



## FloQast – Guy Fieri Cooking Demo

Wednesday, September 15, 2021

11:40AM - 12:00PM PT: Tech check and login

12:00PM - 1:00PM PT: Cooking demo

### Menu:

## Bacon Mac n Cheese Burger

### Demo Notes:

- **Preheated:** Ensure one side of the flat top/griddle is preheated to 425°F and the other side is preheated to 350°F.
- START demo
- Start cocktail! Get straight into the booze... get crowd fired up.
- Make the cocktail.
- Have ready center stage: 4 clear 10oz rocks glasses filled with ice and ½ rim chipotle/sugar mix(2 tbls sugar & 1 tsp chipotle powder).
- Have ready: large cocktail shaker, carafe with twisted cocktail spoon, strainer, cocktail whisk.
- Have lime juice measured to 8 fl oz in a clear bowl.
- Have ready: open bottle of Santo Mezquila **with pour spout**, agave nectar, GF Bourbon Brown Sugar BBQ Sauce, Angostura bitters.
- GF mixes cocktail in the shaker. Talks about Santo, BBQ sauce....
- Pours cocktail into glasses. Cheers!!
- **Begin Burger:**
- Super Melty Cheese...SMC!
- **Sauce pot** on the stove with ½ & ½ and ½ cup of water, hot and simmering.
- Whisk ready with rubber spatula standing by.
- **Sheet pan ready:** All ingredients measured in separate clear ramekins ready to be mixed. Hot **SWAP** in double boiler ready for show.

- Have al dente elbow macaroni cooked and ready.
- **Large pot** with boiling water and strainer basket ready to flash heat the pasta. SS mixing bowl with rubber spatula ready for hot pasta. Hot towels ready.
- Combine Worcestershire & tabasco with the ½ & ½.
- Whisk in the cheese. Guy will mention that this is a slow process and not to rush. **SWAP** is revealed to show a smooth, silky cheese sauce.
- **Sheet pan ready(clear containers):** 1 shaved white onion soaking in buttermilk, seasoned flour, salt & pepper. **Ready:** round spider strainer for fryer, tongs, ½ sheet pan with wire roasting/cooling rack.
- **SWAP ready:** Crispy onions on a ½ sheet pan with wire rack.
- **Preheated:** Dutch oven filled halfway with canola oil preheated 350°F.
- Start crispy onions. Remove the onions from buttermilk and allow excess to drip off. Dredge the onions in seasoned flour, shake off excess and deep fry while agitating with spider. Remove onions, place on cooling rack and season S&P.
- **Sheet pan ready:** brioche buns are split, garlic butter melted with pastry brush.
- Start toasting buns. Explain, spreading the butter from coast to coast and toast the buns on the 350°F side of the griddle. When golden brown, flip and lightly toast, “kiss” the outside of the bun and set aside onto sheet pan with burger ingredients.
- **Sheet pan ready(clear ramekins):** 4 burger balls, crispy bacon, paper thin sliced pickles, shaved onions, shaved lettuce, thin sliced tomatoes, sliced cheddar, kosher salt and a clear squeeze bottle of red wine vinegar.
- **Ready:** large burger turners(burger smashers) Winco TN56 and 6” bamboo sticks, basting dome for steaming, large clear squeeze bottle of water(room temp), small SS mixing bowl and spreader for sauce.
- Start burger. Season the burger balls all the way around with salt and place on 425°F side of flat top for 45 seconds.
- **Ready:** food processor, rubber spatula and medium clear bowl.
- Start donkey sauce. **SWAP** ready in clear ramekin. Combine all of the donkey sauce ingredients into the food processor and blend until smooth.
- Smash burgers. Cross the spatulas and smash the burger to 1/3 inch and allow to cook. Explain the searing process and sealing in juices.
- **Ready:** SS mixing bowl, rubber spatula and 3 fl oz ice cream scoop(disher).
- Make mac n cheese. Place the pasta in the strainer basket and submerge in the pot of boiling water. Remove and drain. Dump into SS mixing bowl and pour hot SMC over the pasta. Fold together with rubber spatula.
- Continue burger: flip the burger to a new spot, top with a scoop of mac n cheese, top with slice of cheddar. Cover with dome and squirt water under the dome. Place the bacon on the griddle to crisp up.
- Build the burger: Dress the lettuce with red wine vinegar in a small SS mixing bowl. Using the spreader, donkey sauce from coast to coast, top and

bottom bun. 5 pickles spread evenly on bottom bun, 3 slices of onion on bottom bun.

- Place burger with mac n cheese on the bottom bun. Top with crispy bacon, 2 tomato slices, dressed lettuce and crispy onions. Place the top bun on and place the skewer through the middle while holding the top bun up. Ensure the burger is tall and tight.
- FINISH demo

### **Sheet Pans Ready:**

- SMC ingredients
- Crispy onion ingredients
- Brioche buns and garlic butter with pastry brush
- Burger ingredients
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### **SWAP Outs:**

- SMC
- Crispy onions
- Donkey sauce

### **Equipment Required (above and beyond regular kitchen set-up)**

#### Basic Kitchen Tools:

1. 2 x large wooden cutting boards
2. 1 x plastic cutting board (raw meat)
3. Knife block w knives
4. Kitchen towels
5. Carafe of kitchen tools: tongs, wooden spoons, rubber spatulas, microplane, slotted spatula, ladle, whisks, pastry brushes.
6. Food processor
7. Tasting spoons
8. Cookware: 1 x medium saucepan, 1 x sauté pan, large pot with strainer baskets
9. 1 x large Dutch oven
10. Multi-zone flat top griddle
11. Clear squeeze bottles
12. Extra heavy duty burger spatulas. Winco TN56
13. Small double boiler
14. ½ sheet pans with wire cooling racks x 4.
15. Basting dome.
16. 3 fl oz ice cream scoop(disher)
17. SS mixing bowls(small, medium, large)
18. 6 inch bamboo skewers

19. Round spider strainer
20. Spreader for donkey sauce
21. Basic Mise en place tray: salt in salt holder, tall pepper mill, extra-virgin olive oil in a squeeze bottle, canola oil in a squeeze bottle, red wine vinegar in a squeeze bottle, squeeze bottle with water, fresh herbs in a glass jar
22. Presentation plates/bowls/platter
23. Mise en place bowls (small, medium and large)
24. 6 x sets of cutlery (tablespoon, fork and knife)
25. **Black gloves, XL**

#### Fiery Fieri Tools:

1. Large cocktail shakers X 2
2. Carafe with twisted cocktail spoon, cocktail whisk, strainer
3. Clear rocks glasses x 6, 10 fl oz
4. Cocktail rimmer, sponge side with water/rim side with chipotle/sugar mix(3 tbls to 1 tsp).
5. Ice bucket filled with ice and ice scoop.

#### **Recipes:**

##### **Fiery Fieri**

Recipe courtesy Guy Fieri

##### Glassware:

10 fl oz Rocks Glass

2 fl oz Santo Blanco Tequila

1 fl oz Monin agave nectar

1.5 fl oz fresh squeezed lime juice

0.5 fl oz Guy Fieri's Signature Bourbon Brown sugar

BBQ Sauce

2 dashes aromatic bitters

##### Garnish:

Full Rim chipotle chili sugar

1 part chipotle powder:9 parts fine sugar



Rim 10 oz glass with chipotle chili sugar blend, fill with ice and set aside. Fill mixing glass 2/3 with ice and add tequila, agave nectar, lime juice, BBQ sauce and bitters. Cap mixing glass with shaker tin and shake vigorously for 10-15 seconds. Strain contents from shaker tin into rimmed 10 oz glass and serve.

## **Bacon Mac n Cheese Burger**

Recipe courtesy Guy Fieri

Yield: 1 each

1 each brioche burger bun  
2 tbs garlic butter  
1 each 7oz burger ball, 80/20 ground beef  
1 tbs donkey sauce  
5 slices kosher pickle, sliced paper thin  
3 slices white onion, shaved thin  
3 fl oz mac n cheese  
2 each bacon strips, crispy  
 $\frac{3}{4}$  cup shredded lettuce  
1 fl oz red wine vinegar  
2 each tomato sliced thin  
 $\frac{1}{3}$  cup crispy onions

Season the burger all the way around with kosher salt and place on the flat top for 45 seconds then smash to  $\frac{1}{3}$  thickness and cook until the juices begin to come out of the top of the burger. Flip to a new spot on the flat top. Toast the bun with garlic butter until golden. Flip the bun and toast the outside of the bun lightly, "kiss". Spread the donkey sauce from coast to coast on the top and bottom bun. Evenly spread the pickles first and then the onions on the bottom bun. Top the burger with mac n cheese and a slice of cheddar. Dome the burger and squirt with 1 oz of water. Remove the burger from the dome and place on the bun. Top with bacon, tomato, lettuce and crispy onions. Finish with top bun and secure with a long skewer.

## **SMC(Super Melty Cheese)**

Recipe courtesy Guy Fieri

Yield: 1 quart

10 fl oz Velveeta cheese, shredded  
5 fl oz provolone cheese, shredded  
5 fl oz cheddar cheese, shredded  
5 fl oz smoked gouda, rind peeled & shredded  
2  $\frac{1}{2}$  cups half & half  
1 tsp Worcestershire sauce  
1 tsp tabasco  
 $\frac{1}{2}$  cup water

In a 2 quart sauce pan, bring water and half & half to a simmer over medium heat. Maintain medium heat and add the Tabasco & Worcestershire sauce. Using a whisk, mix in Velveeta 2 oz at a time until it has fully incorporated. Using the same method of adding the cheese slowly, add in all other cheeses. Continually mix until all cheese has melted and the sauce is smooth.

**Start with blocks of cheese and shred by hand for best results. Once you start mixing in the cheese you must whisk constantly until the cheeses are fully incorporated. Once fully incorporated remove the sauce from the hot sauce pan.**

### **Donkey Sauce**

Recipe courtesy Guy Fieri

Yield: 1 cup

1 cup mayonnaise  
2 tbs roasted garlic  
½ tsp Worcestershire  
1 tsp yellow mustard  
½ tsp fresh ground black pepper  
1 tsp lemon juice  
¼ tsp kosher salt

Combine all ingredients in a food processor and blend until smooth.

### **Supplemental component recipes (items already prepared for dish but NOT demoed)**

Flour Breading(seasoned flour):

1 lb High gluten flour  
¼ cup Corn starch  
2 tbs Garlic, granulated  
2 tbs Onion powder  
1 tbs Paprika  
1 tbs Black pepper, ground  
2 tbs Salt, kosher

Procedure: Combine all ingredients. Mix well to fully incorporate.

Garlic Butter:

1 lb. unsalted butter, softened  
¼ cup roasted garlic  
1 tsp kosher salt

Combine all ingredients in a stand mixer or food processor and mix until smooth and fully incorporated.

Crispy Onions:

1 each large white onion, sliced in rings ¼ inch thick

A/N buttermilk

A/N Flour Breading(seasoned flour)

Place the sliced onions in enough buttermilk to cover. Allow the onions to soak for a minimum of 30 minutes. Drain onions and allow the excess to drip off. Dredge the onions in the seasoned flour. Coat evenly and shake off the excess. Deep fry @ 350°F until golden brown. Approx. 2 minutes. Use a spider to agitate the onions while cooking to ensure even cooking. Remove from the oil and allow the excess oil to drain off. Spread out on a sheet pan with cooling rack and season with salt and black pepper.

