

Cuban Frita Burgers  
Yield: 2 Fritas



Created by: Erik Youngs

Company or Team Name: VooDoo Chef

| Count        | Weight | Volume  | Ingredient                        |
|--------------|--------|---------|-----------------------------------|
| 1 Each       |        |         | VDC Cuban Bread (See Recipe)      |
| To Brush Bun |        |         | VDC Garlic Butter (See Recipe)    |
|              |        | 4 Tbs   | VDC Tampa Aioli (See Recipe)      |
|              |        | 1/4 Cup | Lettuce, Iceberg Shredded         |
| 1 Each       |        |         | Tomato, Roma Sliced               |
|              |        | 1 oz    | Bacon Fat (May substitute EVO)    |
|              | 7 oz   |         | VDC Chorizo (See Recipe)          |
| To Taste     |        |         | VDC Dust, to Season Patties       |
| 2 Each       |        |         | Swiss Cheese Slices               |
|              |        | 4 Tbs   | VDC Salsa Roja (See Recipe)       |
|              |        | 2 Tbs   | Cilantro Lime Onions (See Recipe) |
| 10 Each      |        |         | VDC Fatboy Quickles (See Recipe)  |
| To Garnish   |        |         | Potato Sticks                     |

How to:

1. Heat a cast iron skillet over medium high heat.
2. Cut the Bread in half and then slice sandwich style.
3. Brush the bread with Garlic Butter and toast in a preheated cast iron skillet. Reserve for build.
4. Divide the Chorizo and form into 3.5 ounce patties. Create a small dimple in the center of each patty to help prevent shrining during cook.
5. Place fat in cast iron skillet. Add the patties and cook until patties reach an internal temperature of 155°F.
6. Top each patty with Swiss Cheese and remove from heat.
7. Build the Fritas (2) from bottom to top as follows:
  - A. Bottom of Toasted Cuban Bread

- B. Aioli (Divided)
- C. Shredded Lettuce, Divided
- D. Sliced Tomatoes (3 Slices Each)
- E. Chorizo Patty topped with Cheese
- F. Salsa Roja
- G. Cilantro Lime Onions
- H. Pickles
- I. Potato Stick
- J. Bread Top

Chorizo  
Yield: 16 – 2 Ounce Portion



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| Count  | Weight | Volume  | Ingredient                                 |
|--------|--------|---------|--------------------------------------------|
|        | 1 #    |         | Beef, Ground Lean                          |
|        | 1 #    |         | Pork, Ground Lean                          |
| 3 Each |        |         | Garlic, Clove Minced                       |
|        |        | 2 Tbs   | Tequila                                    |
|        |        | 2 Tbs   | Vinegar, White                             |
|        |        | 2 Tbs   | VDC Firehouse (or your favorite Hot Sauce) |
|        |        | 2 Tbs   | Oregano, Mexican                           |
|        |        | 1 Tbs   | Sugar-in-the-Raw                           |
|        |        | 1 Tbs   | Pepper, Black Table Grind                  |
|        |        | 1/4 Cup | Water, Boiling                             |
|        |        | 2 Tbs   | VooDoo Chef Red                            |

How to:

1. Mix the Ground Beef and Pork in a mixing bowl until fully incorporated.
2. Add the Garlic, Tequila, Vinegar, VDC Smoke, Oregano, Sugar-in-the-Raw, and Black Pepper. Continue mixing until all ingredients are fully incorporated.
3. Bring the water to a boil. In a separate bowl containing VDC Red, add the water and mix to form a paste.
4. Add the paste to the Beef/Pork mixture until evenly distributed through out the Beef/Pork.
5. Refrigerate overnight.

Cuban Bread  
Yield: 12 Loaves



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| Count | Weight   | Volume | Ingredient           |
|-------|----------|--------|----------------------|
|       |          | 2 Cups | Water                |
|       | .5 oz    |        | Yeast                |
|       | .5 oz    |        | Salt                 |
|       | 1 oz     |        | Sugar                |
|       | 1.75 Pds |        | Flour, High Gluten   |
|       | 1.5 oz   |        | Vegetable Shortening |
|       |          |        | Butter for Baking    |

How to:

1. Place all ingredients (except for the butter) in a mixing bowl with dough hook attachment. Mix on low speed for 5-6 minutes. Then increase the speed of the mixer to high and mix for an additional 5-6 minutes.
6. Remove dough from the mixing bowl and let rise for 45 minutes.
7. Cut into 5-ounce portions and form into balls.
8. Let rise for 45 minutes.
9. Shape into loaves, approximately 6 inches in length.
10. Let rise for 45 minutes.
11. Slit the top of the loaf lengthwise and fill the gap with butter.
12. Bake in a preheated 400°F oven for 20-30 minutes.

Garlic Butter  
Yield: 6 Pints



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| Count    | Weight   | Volume  | Ingredient                                 |
|----------|----------|---------|--------------------------------------------|
|          | 2 Pounds |         | Butter, Unsalted Softened                  |
|          |          | 1/2 Cup | Parsley, Fresh Chopped                     |
|          |          | 1/2 Cup | Garlic, Fresh Minced                       |
|          |          | 1.5 Tbs | VooDoo Chef Dust                           |
| 1/2 Each |          |         | Lemon, Zest and Juice                      |
|          |          | 1 Tbs   | Worcestershire                             |
|          |          | 1 Tbs   | VDC Firehouse (or your favorite Hot Sauce) |

How to:

1. Place softened butter in mixing bowl. Mix with wire whip on medium speed for 10 minutes.
2. Add remaining ingredients, and whip until fully incorporated.
3. Portion to suit needs.

Notes:

1. Soften butter at room temperature.
4. After chopping parsley, rinse in cheese cloth under cold running water to bleed the color out of the parsley. If you do not do this, your butter will be green.

**\*\*To Make BBQ Butter Add 1/2 Cup of VooDoo Chef BLACK**

Tampa Aioli  
Yield: 3/4 Cup



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| Count | Weight | Volume  | Ingredient             |
|-------|--------|---------|------------------------|
|       |        | 1/2 Cup | Mayonnaise, Heavy Duty |
|       |        | 1/4 Cup | Mustard, Yellow        |
|       |        | 1 Tbs   | VDC Mojo               |
|       |        | 1 tsp   | VDC Dust               |

How to:

1. Combine all ingredients in a bowl.
2. Mix until fully incorporated.
3. Refrigerate for service.

Salsa Roja  
Yield: 1 Pint



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| Count | Weight | Volume  | Ingredient     |
|-------|--------|---------|----------------|
|       |        | 1 Cup   | Ketchup        |
|       |        | 1/4 Cup | Water          |
|       |        | 1 Tbsp  | White Vinegar  |
|       |        | 1 Tbsp  | VDC Red        |
|       |        | 1/2 tsp | Oregano, Dried |

How to:

1. Combine all ingredients, min until fully incorporated.

Fatboy Quickles  
Yield: 70-90 Each



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| Count | Weight  | Volume | Ingredient             |
|-------|---------|--------|------------------------|
|       | 1 Pound |        | Cucumbers, Thin Sliced |
|       |         | 1 Cup  | VDC Fatboy             |

How to:

1. Cover the thinly sliced cucumber with the VooDoo Chef Fatboy.
13. Let marinade for a minimum for 1 hour.

Cilantro Lime Onions  
Yield: 1 Pint



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| Count    | Weight | Volume  | Ingredient                |
|----------|--------|---------|---------------------------|
| 1/2 Each |        |         | Onion, Large White Minced |
|          |        | 1/4 Cup | Cilantro, Minced          |
| 1/2 Each |        |         | Juice of a Lime           |

How to:

1. Combine the onion, cilantro, and juice of the lime. Mix to incorporate.