



Inspired *Hosting*



The Aloha May Two-Four Feast





The KCC Sunset Signature & Highland Duo

Shopping List

Serves 6-8

- | | |
|--|---|
| <input type="checkbox"/> <u>GROUND BEEF BLEND: 3 LBS</u> | <input type="checkbox"/> <u>PINEAPPLE JALAPEÑO JAM: 1 JAR</u> |
| <input type="checkbox"/> <u>THICK-CUT PEAMEAL BACON: 1.5 LBS</u> | <input type="checkbox"/> <u>MAYONNAISE: 1 SMALL JAR</u> |
| <input type="checkbox"/> <u>Monterey Jack Cheese: 1 package</u> | <input type="checkbox"/> <u>APPLE CIDER VINEGAR: 1 BOTTLE</u> |
| <input type="checkbox"/> <u>BUTTER: 1 STICK</u> | <input type="checkbox"/> <u>MALT VINEGAR: 1 BOTTLE</u> |
| <input type="checkbox"/> <u>BRIOCHE BUNS: 8</u> | <input type="checkbox"/> <u>HONEY: 1 SMALL BEAR/BOTTLE</u> |
| <input type="checkbox"/> <u>FRESH PINEAPPLE: 1 WHOLE</u> | <input type="checkbox"/> <u>FLAKY SEA SALT: 1 BOX</u> |
| <input type="checkbox"/> <u>JALAPEÑOS: 8 WHOLE PEPPERS</u> | <input type="checkbox"/> <u>KITCHEN STAPLES:</u> |
| <input type="checkbox"/> <u>ICEBERG LETTUCE: 1 HEAD</u> | <input type="checkbox"/> <u>GRANULATED SUGAR</u> |
| <input type="checkbox"/> <u>RED ONION: 1 LARGE</u> | <input type="checkbox"/> <u>TABLE SALT</u> |
| <input type="checkbox"/> <u>FINGERLING POTATOES: 3 LBS</u> | <input type="checkbox"/> <u>BLACK PEPPER</u> |
| <input type="checkbox"/> <u>PURPLE CABBAGE: 1 SMALL HEAD</u> | <input type="checkbox"/> <u>NEUTRAL COOKING OIL</u> |
| <input type="checkbox"/> <u>GRANNY SMITH APPLES: 2 WHOLE</u> | <input type="checkbox"/> _____ |
| <input type="checkbox"/> <u>HOT SAUCE</u> | <input type="checkbox"/> _____ |



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Chef's Guide

The Main Event & Sides: The KCC Sunset Signature & Highland Duo

Prep time: 30 mins | Cook time: 15 mins | Feeds: The Long Weekend Crowd

We've taken the classic Canadian cottage burger and hit it with a "Sweet & Heat" profile including an award winning Ontario local hot sauce from Sassy Roots Sauces. Paired with crispy smashed potatoes and a neon-bright slaw, this is bold, vibrant, and unapologetically festive.

The Mise en Place (Gather Your Goods)

- **The Proteins:** 6oz Brisket/Chuck Patties & Thick-cut Peameal Bacon.
- **The Buns:** High-gloss Brioche Buns.
- **The Aloha-Mayo:** $\frac{3}{4}$ cup Mayo mixed with $\frac{1}{4}$ cup Sassy Roots "Aloha-Hot" Sauce.
- **The Tropical Fixings:** 1 Fresh Pineapple (sliced into rings), 1 jar Pineapple Jalapeño Jam, Monterey Jack Cheese slices, Shredded Iceberg Lettuce, Whole Jalapeños (for blistering).
- **The Quick Pickles:** 1 Red Onion (thinly sliced), Apple Cider Vinegar, a pinch of Sugar, and Salt.
- **The Smashed Potatoes:** 2 lbs Fingerling Potatoes, Malt Vinegar, Flaky Sea Salt, and Butter/Oil for crisping.
- **The Slaw:** 1 small head Purple Cabbage, 2 Granny Smith Apples, Apple Cider Vinegar, Honey, and a spoonful of Greek Yogurt.



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□ Step 1: The Prep & The Pickles

The Pickled Onions:

- Submerge your thinly sliced red onions in a bowl with apple cider vinegar, a pinch of sugar, and salt. Let them sit to achieve that neon-pink color.

The Sauce:

- Whisk your mayo and hot sauce together. Set aside.

The Boil:

- Drop your fingerling potatoes into a pot of heavily salted boiling water until fork-tender (approx. 10 mins).

□ Step 2: The Smash & The Slaw

The Slaw:

- Finely shred your purple cabbage and matchstick the Granny Smith apples. In a small bowl, whisk apple cider vinegar, a drizzle of honey, and a spoonful of Greek yogurt. Toss the cabbage and apples in the dressing and pop it in the fridge to stay crisp.

The Smash:

- Drain your tender potatoes and let them steam-dry for a minute. Transfer them to a baking sheet and use the bottom of a heavy glass to crush each potato flat.



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□ **Step 3: The Grill Action**

The Fruit & Veg:

- Dust your pineapple rings with a tiny pinch of sugar and grill for 2 minutes per side until dark grid marks appear. Toss the whole jalapeños onto the grates until blistered and blackened. Set aside.

The Sizzle:

- Season your patties heavily with salt and pepper. Throw the patties and the thick-cut peameal bacon onto the grill.

The Crisp:

- While the burgers cook, throw your smashed potatoes onto a hot cast-iron skillet (or directly on well-oiled grill grates) with some butter. Sear until the jagged edges are dark gold and "shattered" crispy.

The Melt:

- In the final minute of grilling, place a slice of Monterey Jack on each burger patty and close the lid for 30 seconds for a perfect "white-lava" melt.



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□ **Step 4: The Final Assembly**

The Stack:

- Swipe your toasted brioche buns with a heavy layer of Aloha-Mayo. Add a bed of shredded lettuce, followed by your cheese-covered brisket patty and the grilled peameal bacon.

The Crown:

- Place the grilled pineapple ring on top, drop a glossy spoonful of Pineapple Jalapeño Jam directly into the center of the ring, and top with a pile of pickled red onions. Pin the top bun in place with a charred jalapeño.

The Crisp:

- While the burgers cook, throw your smashed potatoes onto a hot cast-iron skillet (or directly on well-oiled grill grates) with some butter. Sear until the jagged edges are dark gold and "shattered" crispy.

The Sides:

- Pile the screaming-hot smashed potatoes next to the burgers and heavily douse them with malt vinegar and flaky sea salt. Serve the Apple Slaw in a bowl alongside.



Highland Sorrel Tea

Shopping List

- FRESH GINGER: 1 LARGE KNOB
- ORANGES: 2 LARGE
- Dried Hibiscus (Sorrel) Flowers: 1 bag (at least 2 cups/100g)
- CINNAMON STICKS: 1 SMALL JAR
- WHOLE CLOVES: 1 SMALL JAR
- GRANULATED SUGAR: 1 SMALL BAG (NEED 1 CUP)
- _____
- _____
- _____
- _____



Highland Sorrel Tea

Mixologist's Guide

Step 1: The Spice Base

In a large pot, bring your 8 cups of water to a rolling boil. Toss in the sliced ginger, whole cloves, and cinnamon sticks. Let this simmer for 10 minutes to extract all those warm, aromatic spices.

Step 2: The Steep

Turn off the heat entirely. Stir in your dried hibiscus flowers and the orange peel. Let the pot sit and steep for 20 to 25 minutes. Watch as the liquid turns into a deep, opaque ruby red.

Step 3: The Sweeten & Chill

Pour the mixture through a fine-mesh strainer into a large serving pitcher to catch the flowers and spices. While the tea is still warm, stir in sugar to taste until it completely dissolves the sweetness will mellow as it chills. Place in the fridge to chill thoroughly.

To Serve

Fill tall, clear glasses to the brim with ice cubes. Pour the dark ruby Sorrel Tea over the ice and garnish each glass with a fresh orange wheel and a cinnamon stick stirrer. Pass them around the deck as the burgers come off the grill!