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INTRODUCTION

NOTHING BEATS A GREAT BURGER.

The best burgers we’ve ever had are the ones made with our Not Ketchup sauces. We’re excited to share with you our 10 favorite burger recipes, each made with one of our tangy, all-natural fruit “ketchup” sauces.

From twists on tradition like our Classic Cherry Chipotle Burger, to exotic flavors like the Smoky Date Banh Mi Pork Burger or Blueberry Bison Burger, to delicious Citrus Crab Cakes with Tangerine Dressing, you’ll find the perfect burger for everyone at your table.

Enjoy!

ABOUT NOT KETCHUP

Not Ketchup sauces are tangy, all-natural, gourmet sauces for grilling, dipping and cooking. They’re made from ripe seasonal fruit instead of tomatoes. You’ll love Not Ketchup with burgers, steak, chicken, turkey, sausages, pork chops, sandwiches, cheese and fries!

Try all five of our delicious flavors
• Cherry Chipotle
• Blueberry White Pepper
• Smoky Date
• Spiced Fig
• Tangerine Hatch Chile, made with no added sugar

Buy Not Ketchup on Amazon or at notketchup.com
**CHERRY CHIPOTLE**

**BREAKFAST BURGER**

A cheeseburger with bacon and a fried egg, topped with sweet and spicy Cherry Chipotle Not Ketchup — now that’s a breakfast to start any day off right.

4 servings | 30 minutes

**INGREDIENTS**

- 8 slices thick-cut bacon
- ½ cup Cherry Chipotle Not Ketchup, divided, plus more for serving
- 1 pound ground beef
- ⅛ teaspoon salt
- 1/8 teaspoon freshly ground pepper
- 4 eggs
- 4 slices sharp cheddar or pepper jack cheese
- 4 thin slices tomato
- 4 English muffins, toasted

**DIRECTIONS**

1. Preheat oven to 350 degrees F. Line a sheet pan with aluminum foil.

2. Cook bacon in a heavy skillet over medium heat, turning frequently, until just starting to brown. Remove pan from the heat and line up bacon on prepared sheet pan, reserving fat in the skillet.

3. Brush bacon on both sides generously with about ¼ cup Cherry Chipotle Not Ketchup. Put into oven and cook about 10 minutes, turning halfway. Remove from oven when bacon is crisp and Not Ketchup has reduced to a sticky glaze.

4. While bacon is cooking, combine ¼ cup Cherry Chipotle Not Ketchup, ground beef, salt and pepper in a bowl. Mix well with your hands. Form mixture into 4 equal patties.

5. Cook burgers in skillet with bacon drippings for about 4 minutes per side, or until cooked to your preference. Remove burgers to a plate to rest. (This would be a good time to toast English muffins.)

6. In same skillet, crack eggs. Fry eggs in bacon and burger drippings until done to your preference.

7. Assemble the burgers: On bottom half of English muffin, spread some more Cherry Chipotle Not Ketchup, then lay a burger, slice of cheese, bacon, fried egg and tomato slice. Top with more Cherry Chipotle Not Ketchup and other half of English muffin. Serve immediately.

Learn more at NotKetchup.com

Buy it on Amazon!
CITRUS CRAB CAKES
WITH TANGERINE DRESSING

Briny crab cakes get a bright note from fresh tangerines and Tangerine Hatch Chile Not Ketchup.

4 servings | 20 minutes

INGREDIENTS

- 2 tangerines
- ¾ cup mayonnaise, divided
- ½ cup Tangerine Hatch Chile Not Ketchup, plus more for serving
- 1 egg
- 1 pound jumbo lump crab meat, picked over
- 20 Saltine crackers, finely crushed
- ¼ cup canola or grapeseed oil

DIRECTIONS

1. Grate zest from tangerines. Peel fruit and chop tangerine segments.

2. Make the dressing: In a small bowl, whisk together ¼ cup mayonnaise and ¼ cup Tangerine Hatch Chile Not Ketchup. Gently stir in chopped tangerine segments. Set aside.

3. Make the crab cakes: In a medium-sized bowl, whisk together remaining ½ cup mayonnaise, ¼ cup Tangerine Hatch Chile Not Ketchup, egg and grated tangerine zest. Add crab meat and crushed crackers and toss gently to combine. Using damp hands, form crab mixture into 8 equal patties.

4. Heat the oil in a large skillet over medium heat. Lay crab cakes in pan and cook until golden brown on both sides, about 3 minutes per side.

5. Serve crab cakes immediately, topped with tangerine dressing.

Learn more at NotKetchup.com
BLUEBERRY BISON BURGER

Bison’s rich, earthy flavor pairs perfectly with blueberries. Glazing the bison burger with Blueberry White Pepper Not Ketchup adds great flavor and seals in the burger’s juices.

2 servings | 20 minutes

INGREDIENTS
1 pound ground bison
1/2 cup dried blueberries
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 Tablespoon grapeseed or canola oil
about 1/2 cup Blueberry White Pepper Not Ketchup
1/4 cup crumbled feta cheese
2 hamburger buns, lightly toasted

DIRECTIONS
1. In a large bowl, mix together the ground bison, dried blueberries, salt and pepper with your hands. Form the meat mixture into 2 large burgers.

2. Heat a heavy skillet over medium heat. Add oil, then burgers. Cover the pan.

3. Cook the burgers over medium heat about 5 minutes, keeping the pan covered (this keeps the juices from evaporating – bison is lean and dries out easily). Flip burgers, then pour a generous spoonful of Blueberry White Pepper Not Ketchup on each burger. Cover pan again and cook until burgers are cooked to your liking.

4. Put more Blueberry White Pepper Not Ketchup on bottom half of each bun, then add burger and top with feta cheese and other bun half. Serve immediately.
CHERRY CHIPOTLE ★★★ SOUTHWESTERN TURKEY BURGER BOWL

Whisk Cherry Chipotle Not Ketchup with fresh lime juice and a little oil and it makes the perfect tangy dressing for this Southwestern-style “burger in a bowl” salad.

4 servings | 15 minutes

INGREDIENTS

1 cup Cherry Chipotle Not Ketchup, divided
Juice of 2 limes
1/4 cup canola, grapeseed or sunflower oil (use a neutral-tasting oil)
1 pound ground turkey
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 head romaine lettuce, washed and torn into bite-size pieces
1 cup cooked corn kernels (frozen or fresh)
1 can black beans, rinsed and drained
3 green onions, finely chopped
1/2 cup pumpkin seeds, roasted and salted
1/2 cup cotija or feta cheese
1 avocado, diced
1 cup tortilla chips, crushed
1/2 cup finely chopped red cabbage

DIRECTIONS

1. Heat an outdoor grill, a grill pan on stove, or a large skillet.

2. Make the dressing: In a small bowl, whisk together 1/2 cup Cherry Chipotle Not Ketchup, lime juice, and oil. Set aside.

3. Make the burgers: In a large bowl, put ground turkey, 1/4 cup Cherry Chipotle Not Ketchup, salt, and pepper. Use your hands to combine all ingredients. Form the turkey mixture into 4 equal burgers.

4. Grill or cook burgers for about 5 minutes on each side, or until burgers are cooked but not dried out. During last few minutes, divide remaining 1/4 cup Cherry Chipotle Not Ketchup evenly among burgers and spread over the top.

5. While the burgers are cooking, assemble the salad: Divide lettuce evenly among 4 bowls. Scatter corn, black beans, green onions, pumpkin seeds, cheese, and avocado on top. Place a turkey burger on top of each salad bowl. Drizzle dressing generously over top in a zig-zag pattern, then garnish with crushed tortilla chips and red cabbage.


Learn more at NotKetchup.com
SMOKY DATE ★★★

BANH MI PORK BURGER

Take your burger to the East by incorporating the flavors of a Vietnamese banh mi sandwich. The secret sauce: Smoky Date Not Ketchup mixed with Chinese mustard powder.

4 servings | 40 minutes

INGREDIENTS

- 1/2 cup shredded carrots
- 1/2 cup grated daikon radish
- 1 small jalapeno pepper, minced (optional)
- 3 Tablespoons seasoned rice wine vinegar
- 3/4 cup Smoky Date Not Ketchup
- 1 teaspoon Oriental hot mustard powder
- 1 teaspoon fish sauce or soy sauce
- 1 pound ground pork
- 4 green onions, chopped
- 1 teaspoon salt
- 1 Tablespoon peanut, canola or grapeseed oil
- 4 hamburger buns

Garnish: lettuce leaves or fresh cilantro

DIRECTIONS

1. Mix carrots, daikon, jalapeno (if using) and rice wine vinegar in a small bowl. Let sit 10 minutes.

2. Whisk together Smoky Date Not Ketchup, mustard powder, and fish sauce or soy sauce in another small bowl. Set aside.

3. In a large bowl, put ground pork, green onions, salt, half the carrot mixture, and 1/4 cup of the Smoky Date Not Ketchup mixture. Using your hands, combine all the ingredients until well mixed. Shape pork mixture into 4 patties and put on a plate. Refrigerate burger patties for 30 minutes, or up to 2 hours.

4. Heat oil in a large, heavy skillet over medium-high heat. Add pork burgers and cook until well done, about 6 minutes per side. Let cooked burgers rest on a plate, covered loosely with foil, for 5 minutes.

5. To assemble, put one burger on each bun. Top with remaining Smoky Date mixture, marinated vegetables, and lettuce or cilantro. Serve immediately.
Rich, juicy lamb pairs perfectly with the warm aromatics in our Spiced Fig Not Ketchup. Serve these sliders at your next dinner party and watch them disappear!

**SPICED FIG LAMB SLIDERS**

4 servings | 30 minutes

**INGREDIENTS**

- 1 red onion
- 3 Tablespoons white wine vinegar
- ½ teaspoon granulated sugar
- ¾ teaspoon salt, divided
- 1 pound ground lamb
- ¼ teaspoon ground black pepper
- 6 dried figs, finely chopped
- ¼ cup **Spiced Fig Not Ketchup**, plus more for serving
- 6 ounces fresh goat cheese (chevre)
- 8 soft, sweet slider buns or dinner rolls, toasted

**DIRECTIONS**

1. Peel the onion. Cut in half and slice one half into very thin slices, cutting with the grain. Put sliced onion in a small bowl with vinegar, sugar and ¼ teaspoon salt. Toss to combine and set aside. Can be done up to 24 hours ahead.

2. Heat grill, or heat a grill pan on stove over medium-high heat.

3. Mince other half of onion finely and add to a large bowl with remaining salt, ground lamb, pepper, chopped figs, and ¼ cup Spiced Fig Not Ketchup. Using your hands, mix thoroughly until all ingredients are well combined. Shape lamb mixture into 8 small patties of equal size.

4. Grill the sliders until cooked through, about 4 minutes on each side. Put the sliders on the toasted buns topped with crumbled goat cheese, pickled onions and more Spiced Fig Not Ketchup. Serve immediately.

Learn more at NotKetchup.com

Buy it on Amazon!
SPICY SALMON BURGER
WITH CREAMY CITRUS SLAW

Serve these moist, rich and utterly delicious salmon burgers to your seafood-loving friends and family. The secret ingredient in both the burger and the slaw: tangy Tangerine Hatch Chile Not Ketchup.

4 servings | 20 minutes

INGREDIENTS

¾ cup mayonnaise
¾ cup Tangerine Hatch Chile Not Ketchup, divided
4 cups finely shredded green cabbage
2 green onions, finely chopped
1 carrot, peeled and grated
1 pound salmon fillets, skin removed
½ teaspoon salt
1/8 teaspoon white pepper
1 egg
1 large or 2 small jalapeno peppers, chopped (remove the seeds if you want less heat)
1 cup Japanese panko breadcrumbs, divided
3 Tablespoons canola or grapeseed oil
4 burger buns
Lettuce leaves, tomato slices and red onion, for garnish

DIRECTIONS

1. Make the slaw: In a large bowl, whisk together mayonnaise and Tangerine Hatch Chile Not Ketchup. Reserve ½ cup sauce in a small bowl.

2. To the mayonnaise mixture remaining in the large bowl, add cabbage, green onions and carrot. Toss well to combine. Set slaw aside.

3. Make the burgers: Chop about a third of the salmon into ½-inch dice and set aside. Add remaining salmon, salt, white pepper, egg, jalapenos, and ¼ cup panko breadcrumbs to bowl of a food processor. Process until fish mixture is smooth but flecks of green jalapeno are still apparent. Mix in diced salmon and pulse once or twice just to combine.

4. Using damp hands, shape ¼ of the mixture into a large, thick patty. Repeat with remaining salmon mixture, making 4 burgers total. Spread remaining ¾ cup panko breadcrumbs on a plate.

5. Heat oil in a large nonstick skillet over medium heat. Coat each burger on both sides with the panko breadcrumbs and cook until golden brown and just cooked through, about 3-4 minutes per side.

6. Place salmon burgers on the toasted buns and garnish with lettuce, tomato and onion slices. Top with reserved mayonnaise mixture. Serve immediately with Creamy Citrus Slaw on the side.

Learn more at NotKetchup.com
**SMOKY DATE VEGGIE BURGER**

Chickpeas make a sturdy, earthy base for veggie burgers. This version, studded with sweet chopped dates and topped with Smoky Date Not Ketchup, will satisfy even the carnivores at your table.

**INGREDIENTS**

- 1 can (15.5 ounces) chickpeas, drained
- ½ cup cooked brown rice
- 2 green onions, finely chopped
- ¼ teaspoon salt
- ½ teaspoon smoked paprika
- 6 dates, finely chopped
- 1 small carrot, peeled and grated
- 3 Tablespoons breadcrumbs
- 1/3 cup Smoky Date Not Ketchup, divided, plus more for serving
- 3 Tablespoons canola or grapeseed oil
- 4 burger buns, toasted

**DIRECTIONS**

1. Put the chickpeas, rice and green onions into a food processor. Pulse until mixture is blended, but still slightly chunky.

2. Pour chickpea mixture into a large bowl. Add salt, smoked paprika, dates, carrot, breadcrumbs, and about 2 tablespoons Smoky Date Not Ketchup. Mix well, then form chickpea mixture into 4 equal patties.

3. Heat oil in a large, heavy skillet. Cook veggie burgers until golden brown on both sides. During last few minutes, spoon remaining Smoky Date Not Ketchup on top of the burgers as a glaze.

4. Serve on toasted buns with lettuce, tomato and onion slices. Top with additional Smoky Date Not Ketchup.

Learn more at NotKetchup.com

Buy it on Amazon!
CLASSIC
CHERRY CHIPOTLE BURGER

A thick, juicy beef burger studded with cherries and green onions, then glazed with Cherry Chipotle Not Ketchup. Add fresh goat cheese to turn it into a decadent Cherry Chipotle Cheeseburger.

4 servings | 20 minutes

INGREDIENTS

1 pound ground beef
1 cup fresh sweet cherries, pitted and roughly chopped (or substitute 1/2 cup dried cherries)
1 cup Cherry Chipotle Not Ketchup, divided, plus more for serving
1 cup green onions, chopped
3/4 teaspoon garlic salt (or 1/2 teaspoon salt plus 1/4 teaspoon garlic powder)
4 hamburger buns
Garnish: lettuce, sliced red onion

DIRECTIONS

1. Put ground beef, cherries, 1/2 cup Cherry Chipotle Not Ketchup, green onions, and garlic salt into a large bowl. Mix with your hands until ingredients are well combined. Divide into 4 equal portions and shape into patties. Refrigerate burger patties on a plate for at least 30 minutes (up to 2 hours).

2. Grill burgers over medium heat for 5 minutes. Flip, spread generously with remaining 1/2 cup Cherry Chipotle Not Ketchup, and cook until no longer pink, about 5 minutes longer.

3. To serve, spread additional Cherry Chipotle Not Ketchup on bottom half of each bun. Top with a burger, lettuce, sliced red onion, and more Cherry Chipotle Not Ketchup. Serve immediately.
TANGERINE SHRIMP CILANTRO BURGER

Our friend Valentina of Cooking on the Weekends inspired this fresh, healthy shrimp burger. This version combines chopped shrimp with fresh cilantro, then gets a glaze of tangy Tangerine Hatch Chile Not Ketchup. Top it with a dollop of zippy Tangerine Guacamole.

Ingredients

1 ripe avocado
1 small seedless tangerine
½ cup Tangerine Hatch Chile Not Ketchup, divided, plus more for serving
¼ teaspoon salt, divided
1 pound raw shrimp, any size, shelled and deveined
1 egg
½ cup fresh cilantro, chopped
2 green onions, chopped
⅛ teaspoon freshly ground black pepper
2 Tablespoons olive or grapeseed oil
Finely shredded green or Napa cabbage
4 burger buns, toasted

Directions

1. Make the guacamole: Cut avocado into quarters and peel, discarding pit. Peel tangerine and cut segments into small pieces, reserving any juice. Place avocado flesh in a medium-sized bowl and mash with a fork. Add ¼ cup Tangerine Hatch Chile Not Ketchup and ¼ teaspoon salt, then continue to mash until ingredients are combined. Add chopped tangerine and reserved juice, and stir to incorporate. Set guacamole aside.


3. Add the remaining shrimp and egg to bowl of a food processor. Pulse until finely ground and well mixed. Add cilantro, green onions, ½ teaspoon salt, and pepper. Pulse once or twice more, just to combine all ingredients.

4. Heat oil in a large nonstick skillet over medium heat. With damp hands, scoop out ⅛ of shrimp mixture and form it into a thick patty. Lay shrimp burger in pan. Repeat with remaining mixture, forming four burgers total.

5. Cook shrimp burgers about 3-4 minutes per side, until just cooked through. During last few minutes, divide remaining ¼ cup Tangerine Hatch Chile Not Ketchup among burgers, spreading it over the top.

6. Place each shrimp burger on a bun, top with a dollop of guacamole and a pile of shredded cabbage, and drizzle with more Tangerine Hatch Chile Not Ketchup. Serve immediately.

4 servings | 20 minutes

Buy it on Amazon!