

IMPOSSIBLE™ FOODSERVICE RECIPES



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Impossible™ Cheeseburger Soup

YIELD: 48 - 6 oz bowls

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
1 lb butter (room temp)
2 Gal 2% milk
1 c flour
12 oz diced dill pickles
4 c chopped tomatoes
4 c chopped onions
2 Tbl turmeric
10 lbs Velveeta™ cheese (cut into small cubes)
1 Tbl kosher salt
1 Tbl black pepper
salt and pepper to season

Method of preparation:

1. Place a large stock pot over medium heat, sauté onions and Impossible for 8 minutes until onions are translucent and Impossible is browned & crumbled.
2. Add butter, tomatoes, pickles and salt, pepper and turmeric.
3. In a separate container whisk the flour and milk until smooth.
4. Add to the pot and bring to a gentle boil, stirring constantly.
5. Reduce heat to low, add the cubed cheese and continue stirring. The soup should be thick and creamy.

To Serve:

1. Add croutons and shredded cheddar cheese in your favor bowl.

CHEF'S TIPS:

Hold in a double boiler so not to scorch the cheese or milk.

Impossible™

Thai Curry

YIELD: 20 - 4 oz burgers

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
2 lbs bulk impossible meat
8 c green beans sliced on the bias
4 c 1-inch cubed yellow potato
2 qt coconut milk
4 c vegetable stock
2 c cilantro leaves and stems

Thai Curry

6 birds eye chili peppers
2 Tbl kosher salt
8 cloves garlic, ends cut off
2 lemongrass stalk, ends cut off
6 shallots
10 inch piece of fresh ginger peeled
5 Tbl curry powder
2 Tbl coriander seeds
3 tsp turmeric
3 tsp cumin
1 c kaffir lime leaves
2 c water
salt and pepper to season

Method of preparation:

1. Lightly toast the curry powder, coriander seeds, tumeric and cumin just until fragrant.
2. In a food processor blend all the ingredients for the thai curry along with the toasted spices until a paste is made. Place to the side.
3. Lightly saute the impossible meat then add the green beans for 2 minutes.
4. Pour the coconut milk, vegetable stock, cubed yellow potatoes and 1 Tbl of the curry paste.
5. Bring to a boil then reduce to a simmer. Simmer for about 8-10 minutes or until the potatoes are fork tender.
6. Adjust flavor profile with salt and pepper or additional curry paste.

To Serve:

1. Serve on rice or grilled bread with garnish of cilantro leaves and stems.

Impossible™

Chili with Beans

YIELD: 45 - 6 oz portions

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
2 large onions, diced
4 Tbl sriracha
4 tsp cumin
4 Tbl chili powder
3 can (14.5 oz.) fire roasted tomatoes, diced
3 can (14.5 oz.) garlic and onion tomatoes, diced
3 can (14.5 oz.) diced tomato w/ green chili
3 can (30 oz.) chili beans in mild sauce
5 c water
salt and pepper to season

Method of preparation:

1. In a 3 qt saucepan saute over medium/high heat Impossible product and chop up while cooking with a spoon. Scrape the bottom of the pan and cook till almost done. Transfer to a medium bowl.
2. Add diced onions and cook until translucent and fond is released.
3. Add all other ingredients and cook on low for 10-15 minutes. Stirring every 5 minutes.
4. Adjust seasoning with salt and pepper.

To Serve:

1. Place 6 oz chili in a small bowl and serve with any suggested sides.

CHEF'S TIPS:

Sour cream, cheddar cheese, diced white onion and/or crispy onions for garnish.

Impossible™ Gravy

YIELD: About 2 quarts of sauce

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
2 ½ c flour
2 ½ qt of milk
salt and pepper to season

Method of preparation:

1. While your favorite biscuit recipe is baking; cook impossible in large skillet over medium heat 5-6 minutes or until thoroughly heated, stirring frequently.
2. Stir in flour.
3. Gradually add milk; cook until mixture comes to a boil and thickens, stirring constantly.
4. Reduce heat to medium-low; simmer 2 minutes, stirring constantly.
5. Season to taste with salt and pepper.

To Serve:

1. Place a generous layer of your impossible gravy over 2 biscuits and serve with an additional garnish of cheddar or pepper jack cheese.

CHEF'S TIPS:

Can be used with impossible non chicken fried steak or a top your favorite biscuit recipe.

Impossible™ Italian Sausage Pizza Topper

YIELD: 53 - 1 ½ oz sausage portions

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
3 tsp dried onion
3 Tbl minced garlic
6 tsp dried parsley
3 tsp dried basil
3 tsp dried oregano
3 tsp ground fennel seeds
1 ½ tsp paprika
3 tsp red pepper flakes
4 tsp salt
2 tsp black pepper
salt and pepper to season

Method of preparation:

1. Preheat the oven to 425° F with convection if possible.
2. In a bowl, combine the onion, garlic, parsley, spices, salt and pepper with the Impossible.
3. Mix by hand or electric mixer to combine.
4. Portion 1 ½ oz sausage bites
 - a. Place onto a sheet pan and bake 8-12 minutes 8-12 minutes until golden brown and an internal temperature of 160F

OR

- b. Place in saute pan and brown until an internal temperature of 160F

To Serve:

1. Place cooked sausage onto your pizza along with additional toppings.

CHEF TIPS:

1. Can be used as a topper for salads.
2. Can be used as a topper for flatbreads.
3. Can be used as a filler for breakfast applications.

Impossible™

Breakfast Sausage

YIELD: 26 - 3 oz patties

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
6 oz italian seasoning
2 oz minced garlic
4 Tbl chili flakes
3 oz vegetable oil
2 Tbl kosher salt
salt and pepper to season

Method of preparation:

1. Mix all ingredients by hand or electric mixer.
2. Form into 3 oz balls and smash down slightly and lay on a sheet pan.
3. Cook at 375F for 12-14 minutes or until an internal temperature of 160F.

To Serve:

1. Serve on an english muffin with fried egg.
2. Serve as a filler for an omelette or frittata.

CHEF TIPS:

To make links form Impossible into 4 inch tubes and shape with parchment paper, wrap in foil and cook at 375F for 12-14 minutes.

Impossible™ Chorizo

YIELD: 80 1 oz portions

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
12 oz chorizo seasoning blend
1 c apple cider vinegar
4 oz cold water
1 Tbl kosher salt
salt and pepper to season

Method of preparation:

1. Mix the 5 ingredients together thoroughly.
2. Form into meatballs, sausage links, patties or crumble.
3. Cook/Bake 350F 20-25 minutes or until internal temp is 160F.

Impossible™ Not Your Normal Nashville Hot Bites

YIELD: 40 – 2 oz portions

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger

5 Tbl salt

4 Tbl ground black pepper

3 Tbl garlic powder

6 c flour

Nashville hot seasoning

4 c smoked paprika

4 c hot paprika

2 c cayenne pepper

2 c chili powder

1 c light brown sugar

2 c salt

1 c ground black pepper

salt and pepper to season

Method of preparation:

1. Mix dry ingredients for Nashville hot spice blend together and set aside.
2. Mix the impossible meat, salt, pepper and garlic powder.
3. Form 2 oz portions and lightly smash them.
4. Place into cooler for 1 hour to set.
5. Dredge them in flour and deep fry at 350F until golden brown or an internal temperature of 160F.
6. Remove and season with nashville spice blend.

To Serve:

1. Serve 8 pieces per plate with favorite sauce. Avocado ranch or Spicy mayo go well with this menu item.

Impossible™ Poutine with Vegetable Fries

YIELD: 18 - 8 oz portions

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
3 qt of vegetable stock
3 Tbl coconut flour
2 c water
2 lb carrots cut into 3" long portions
2 lb parsnips cut 3" long portions
2 lb jicama cut into 3" strips
2 lb breakfast radishes cut lengthwise
2 c olive oil
6 Tbl kosher salt
3 Tbl ground black pepper
2 c picked / chopped tarragon
2 c picked parsley
1 c minced chives
4 Tbl lemon juice
3 Tbl olive oil
salt and pepper to season

Method of preparation:

1. Toss root vegetables in olive oil and season with salt and pepper.
2. Roast off in a 375F oven until fork tender, 15-20 minutes. Turn pan halfway through cooking time.
3. While root vegetables are roasting saute your impossible meat and season with salt and a pepper. Add your vegetable stock and allow it to come to a boil.
4. Once boiling turn down to a simmer and add your coconut flour and water slurry constantly stirring until desired thickness is reached, similar to a gravy.
5. Hold to the side and keep warm once completed.
6. Mix the tarragon, parsley and chives in a small bowl with lemon juice and olive oil. Set aside.

To Serve:

1. Place 4 oz of each roasted root vegetable in a small shallow bowl and ladle over approximately 6oz of the gravy. Garnish with herb salad.

Impossible™ Enchilada Dip

YIELD: 160 servings

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
5 Tbl olive oil
7 ½ c enchilada sauce
4 cans (75 oz.) roasted corn
5 cans (4.5 oz.) diced green chilis
5 c monterey jack
2 ½ c sharp cheddar
2 ½ c Velveeta™ shreds
salt and pepper to season

Method of preparation:

1. Place oil and Impossible on flat top, smash and smear to increase surface area.
2. Cook until medium temperature and transfer to a bowl.
3. Add all remaining ingredients to the cooked Impossible.
4. With gloves mix all ingredients until well incorporated.
5. Product can be placed into a steam table and heated until cheese is melted.
6. Serve with tortilla chips or fritos.

To Serve:

1. place 12 tortilla chips on a plate and top with 3 ounces of dip.

CHEF'S TIPS:

Makes a great burger topper.

Impossible™ Asian Dumplings

YIELD: 150 Dumplings

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
15 cloves garlic (minced) or use chunky garlic paste
5 slightly beaten eggs
½ c chopped green onions
½ c soy sauce
¼ c toasted sesame oil
¼ c minced ginger or ginger paste
150 gyoza or wonton wrappers
salt and pepper to season

Method of preparation:

1. Blend all ingredients together in a large bowl.
2. Using a #100 scoop, or a small spoon, place mixture in middle of wrapper. Lightly wet the corners (using a egg wash or water).
3. Bring corners together and place under wet towel.
4. Bring a pot of water to a slight boil and drop sealed wrappers into water for 3 minutes.

To Serve:

1. Place 2 dumplings on a plate and serve with soy sauce.

Impossible™ Beef Satay Skewers

YIELD: 40 Skewers

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
2 c chunky peanut butter
12 oz coconut milk
2 oz sesame oil
40 - 8 inch bamboo skewers
salt and pepper to season

Method of preparation:

1. Mix the impossible Meat and 2 Tbl of Sesame Oil together.
2. Then divide into 8 - 2 oz portions.
3. By hand form each portion into a long oval football shape and place a skewer into the center of each.
4. Place on sheet tray and cook at 325F for 12 minutes.
5. Mix the peanut butter, 1 Tbl of sesame oil, coconut milk together to form a creamy satay sauce.

To Serve:

1. Plate 3 skewers.
2. Garnish with additional peanuts, cilantro and 1 lime wedge.

Impossible™ Stuffed Mushroom

YIELD: 60 stuffed mushrooms

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
60 medium sized cremini mushrooms, keep stems
20 oz shiitake mushrooms, discard stems
5 Tbl minced garlic
10 oz olive oil
10 oz grated parmesan cheese
4 oz finely chopped parsley
salt and pepper to season

Method of preparation:

1. Mince the cremini stems and shiitake mushrooms in a bowl add the rest of the ingredients and mix together well.
2. Place the caps face up on small cooking tray and lightly drizzle with olive oil.
3. Use a small #100 scoop to place mixture on top of each cap.
4. Cook 350F for 12-14 minutes.

Impossible™

Teriyaki Meatballs

YIELD: ~750 - .375 oz meatballs

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
3 c Veri Veri Teriyaki Sauce™
10 oz light brown sugar

Method of preparation:

1. Mix the Impossible and 2 c teriyaki sauce.
2. Scoop the meatballs and onto a lined sheet tray using a #100 /.375 oz scoop.
3. Bake for 12-14 minutes at 350F.
4. In a saute pan heat 1 c teriyaki and light brown sugar.
5. Coat your cooked meatballs with the teriyaki sauce and serve.

To Serve:

1. Serve as an appetizer or main dish.
2. Let the meatballs cool for 2 minutes before coating with sauce.
3. Ladle pan sauce over meatballs

Impossible™

Italian Meatball

YIELD: ~750 - .375 oz meatballs

Ingredients:

5 lb Impossible Meat or 20 – ¼ lb Impossible Burger	3 tsp dried oregano
3 tsp minced dried onions	3 tsp ground fennel seeds
3 Tbl minced garlic	1 ½ tsp paprika
6 tsp dried parsley	3 tsp red pepper flakes
5 large eggs, lightly beaten	4 tsp salt
2 ½ cup breadcrumbs	2 tsp black pepper
3 tsp dried basil	

Method of preparation:

1. Preheat the oven to 425° F with convection if possible.
2. In a bowl, combine the onion, garlic, parsley, egg, breadcrumbs, spices, salt and pepper with the Impossible .
3. Mix by hand or electric mixer to combine.
4. Scoop the meatballs and onto a lined sheet tray using a #100 /.375 oz scoop.
5. Bake in the oven for 8 to 12 minutes, depending on the oven, or until golden brown and firm.

To Serve:

1. Place 6-8 meatballs atop your favorite pasta and serve with roasted tomato marinara.

CHEF TIPS:

1. Use for pasta applications.
2. Use for sandwich applications.
3. Use for pizza topping.
4. Use for flatbread topping.

Impossible™ Meatball with Lemon & Tarragon

YIELD: ~750 - .375 oz meatballs

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
5 eggs, beaten
14 garlic cloves, minced or chunky garlic paste
1 ½ c parmesan cheese
1 ½ c italian bread crumbs
2 Tbl fresh chopped parsley
2 Tbl fresh chopped tarragon
3 lemons, zested
salt and pepper to season

Method of preparation:

1. Heat oven to 350F.
2. In a large bowl combine all ingredients and incorporate until mixture is fully blended.
3. Scoop the meatballs and onto a lined sheet tray using a #100 /.375 oz scoop.
4. Bake for 8 minutes. At this point, meatballs can be used or frozen for future use.

To Serve:

1. Serve as an appetizer or as part of a main dish.

Impossible™ Sweet And Sour Meatballs

YIELD: ~ 750 - .375 oz meatballs

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
5 eggs, beaten
2 c plain breadcrumbs
1 ½ c onion, grated
1 tsp black pepper
2 c orange marmalade
5 Tbl rice vinegar
½ c water
3 Tbl miso paste
salt and pepper to season

Method of preparation:

1. Heat oven to 400 F.
2. In Large mixing bowl, combine Impossible, breadcrumbs, onion, egg, pepper. Mix well .
3. Scoop the meatballs and onto a lined sheet tray using a #100 /.375 oz scoop.
4. Bake 8 minutes or until internal temp of 160F is reached.
5. While meatballs are cooking, make the glaze. In a large saucepan over medium heat, combine marmalade, vinegar, water, and miso paste. Bring to a simmer, stirring, and cook until smooth (2 min.).
- 6.. Coat meatballs with glaze and broil until glaze bubbles (3-5 min.).

To Serve:

1. Place 2 meatballs on a plate.
2. Top with light amount of glaze.
3. Garnish with flat leaf parsley.

Impossible™ Bulgogi Lettuce Wraps

YIELD: 50 lettuce wraps

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
12 oz teriyaki sauce
8 oz soy sauce
1 c brown sugar
2 Tbl minced ginger
6 Tbl minced garlic
4 oz sesame oil
4 oz vegetable oil
1 c chopped green onion
6 Tbl white sesame seeds
1 c cold water
50 lettuce bowls
salt and pepper to season

Method of preparation:

1. Place all ingredients in a 12 qt container and mix well and marinate for 30 minutes.
2. Place a 4 oz scoop on a 375F flat top or sauté pan, cook for 3-4 minutes.

To Serve:

1. Place 2 cooked 2 oz portion into 2 lettuce cups and garnish with sesame seeds and green onions.

CHEF'S TIPS:

1. Pre-portion in 4 oz soufflé cups for quick future use.

Impossible™ Lemongrass & Coconut Lettuce Wraps

YIELD: 80 Lettuce cups

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
2 Tbl garlic, finely chopped
2 Tbl fresh ginger, grated
4 Tbl fresh lemongrass, finely chopped
4 Tbl sweet thai chili sauce
1 c hoisin sauce
½ c reduced sodium soy sauce
4 Tbl rice wine vinegar
4 - 8 oz cans diced water chestnut
4 heads bib lettuce, cleaned and separated, about 40 leaves.
2 c unsweetened coconut milk
cilantro sprigs for garnish
salt and pepper to season

Method of preparation:

1. Combine coconut milk, vinegar, soy sauce, hoisin, chili sauce in a bowl and reserve.
2. Sauté onion, garlic, lemongrass in 2 Tbl oil until soft and translucent.
3. Add Impossible meat, cook till combined and cooked through.
4. Add reserved liquids and simmer 5-7 minutes to allow flavors to combine and sauce to thicken.
5. Add water chestnuts and hold warm till service.

To Serve:

1. Place 1 oz cooked mixture in each cup. 4 per serving.
2. Garnish with cilantro sprigs.

CHEF'S TIPS:

Mixture can also be mixed into Rice Noodles as an alternative.

Impossible™ Sloppy Joe

YIELD: 20 - 6 oz sloppy joe portions

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
15 garlic cloves, minced
5 red or green bell peppers, diced
2 ½ c ketchup
½ c + 2 Tbl brown sugar or coconut sugar
5 cans (6 oz) tomato paste
1 c worcestershire
4 c water
2 Tbl garlic powder
2 Tbl onion powder
2 Tbl black pepper
20 - 4" sesame seed buns
salt and pepper to season

Method of preparation:

1. In a large pot set to medium high add garlic, ground beef and peppers. Saute for 2 minutes. Add onion powder, garlic powder and black pepper. cook until Impossible Meat is browned.
2. Turn heat to medium low.
3. Add brown sugar, tomato paste, water, and ketchup and stir to combine. place lid on pot and cook for 8 to 10 minutes, stirring occasionally or until thickened.
4. Serve on buns.

To Serve:

1. Place toasted bottom bun on a plate.
2. Top with 6 oz Sloppy Joe mix on bun and top with toasted top bun.

Impossible™ Taco

YIELD: ~ 120 tacos

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
4 packets taco seasoning blend
1 c water
120 3.5" street tacos, flour
2 c taco sauce, prepared
3 c shredded iceberg lettuce
3 c diced tomato
3 c diced yellow onion
3 c sour cream (vegan optional)
3 c mexican cheese blend
½ c vegetable oil
salt and pepper to season

Method of preparation:

1. Heat oil in a large skillet, add Impossible meat, spices and water.
2. Cook over medium heat breaking up meat and combining spices as meat cooks.
3. Cook 5-7 minutes or until meat is fully cooked and mixture has thickened.
4. Cover and hold warm for up to 2 hours.

To Serve:

1. Heat taco shells per manufacturer's instructions.
2. Place 1 Tbl lettuce in bottom of shell, top with Impossible taco meat followed by 1 Tbl each cheese, tomato, onion, taco sauce and sour cream.

CHEF'S TIPS:

This is a great all around taco filling that can be used in street tacos (1/2 the filling amounts), burritos (double the filling amounts), and enchiladas (same amounts).
Experiment with toppings such as jalapenos, avocado, grilled vegetables.

Impossible™

Cheesesteak Hoagie

YIELD: About 10 - 8oz Cheesesteak Hoagies

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
2 Tbl fresh cracked black pepper
2 Tbl kosher salt
2 c caramelized onion
8 slices provolone
8 - 6" hoagie
salt and pepper to season

Method of preparation:

1. Combine all ingredients in a large bowl, mix to combine. Cover and refrigerate until needed.
2. Portion sausage into 2 oz patties and place on a parchment lined sheet pan.
3. To Cook:
 - a. On flat top grill 2-3 minutes each side until sausage cooked through and has golden brown crust on each side.

OR

 - b. Bake in 375F oven for 8-10 minutes (no flipping required).

To Serve:

1. Use sausage as a side or as a ingredient.

CHEF'S TIPS:

Use for Breakfast Sandwiches.

Use as a "side" option for you menu.

Crumble and use in Quiche, Frittata, Omelets and Egg Scrambles.

Impossible™, Potato, Egg & Cheese Breakfast Wraps

YIELD: 60 wraps

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
10 Tbl taco seasoning
4 oz brown Sugar
8 oz hoisin sauce
20 oz diced onion
5 c cubed potatoes
5 c pepper jack shredded cheese
2 qt liquid eggs
3 Tbl butter
60 flour or corn tortillas
salt and pepper to season

Method of preparation:

1. Cube the potatoes and place on baking sheet with onions and sprinkle with brown sugar.
2. Bake at 375F for 20 minutes or until the potatoes are crispy and cooked throughout.
3. Saute The Impossible and onions with the taco seasoning and hoisin on medium heat for 12 minutes until cooked.
4. Melt the butter in a pan on medium heat and add eggs. Keep folding the eggs over until fluffy and cooked throughout.
5. Place equal portions of cooked Impossible, potatoes and pepper jack cheese in the tortilla, roll and bake at 375F for for 2 minutes.

To Serve:

1. Enjoy with Salsa or Sour Cream or Favorite Dipping Sauce.

Impossible™ Avocado & Crispy Onion Burger

YIELD: 20 burgers

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
1 c Yucatan™ 95% guacamole
1 c vegan mayo
8 oz french's™ crispy fried onions
20- 4" potato or onion buns
salt and pepper to season

Method of preparation:

1. Season patties with salt, pepper and griddle at 350F.
2. Mix Guac and Mayo together in a bowl.
3. Cook until an internal temperature of 160F.

To Serve:

1. Grill buns until lightly brown.
2. Add 1-2 oz of sauce to each side of the bun.
3. Place patty on bottom side of bun.
4. Top with 1 Tbsp of crispy onion, and finish with top portion of bun.

Impossible™ Latin Flair Burger

YIELD: 20 – 4 oz burgers

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
1 c diced jalapenos
2 c diced onions
2 c diced red bell peppers
2 c diced green bell peppers
1 c chipotle powder
1 c garlic powder
½ c cumin powder
2 c minced cilantro
salt and pepper to season
20 - 4" sesame seed buns

Method of preparation:

1. Toast chipotle powder, garlic powder and cumin.
2. In the meantime saute jalapenos, onions, red bell peppers, green bell peppers In a large skillet with 2 Tbl of vegetable oil.
3. Once the dry ingredients are toasted mix them into the sauteed vegetables. Allow them to cool then add the minced cilantro to the mixture. Taste the blend and adjust seasoning.
4. Mix the sauteed vegetables with the bulk impossible meat.
5. Form 4 oz balls and press them into round burger shapes.
6. Place them into the cooler to set.
7. Cook until an internal temperature of 160F.

To Serve:

1. Grill or flat top cook the burgers to medium.
2. Serve as desired.

CHEF'S TIPS:

Place onto a toasted bun and garnish with a spicy avocado mayo, grilled corn, shredded lettuce and cotija cheese.

Impossible™ Memphis Style BBQ Burger

YIELD: 20 burgers

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
1 bottle BBQ dry rub
1 c BBQ sauce
½ c extra heavy mayo
4 lb homemade or prepared sweet creamy slaw
8 oz french's (™) crispy fried onions
20 - 4" sesame seed buns
salt and pepper to season

Method of preparation:

1. Season patties with with dry rub and griddle at 350F.
2. Mix BBQ sauce and Mayo together in a bowl.
3. Cook burger until an internal temperature of 160F.

To Serve:

1. Place toasted bottom bun on a plate.
2. Top with a small amount of BBQ mayo 1 oz place seasoned cooked patty and top with small amount of BBQ mayo (1 oz.).
3. Top with 2 oz of slaw and ½ oz of crispy onions.
4. Top with Toasted top bun.

Impossible™

Kung Fu Kick Burger

YIELD: 20 – 4 oz Burger

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
1 c minced garlic
½ c minced ginger
1 c diced onions
2 c diced shiitake mushrooms
2 c togarashi spice blend
½ c sesame oil
4 c sliced scallions
salt and pepper to season
20 - 4" sesame seed buns

Method of preparation:

1. Saute in a large skillet on medium heat with 3 Tbl of vegetable oil the onions until golden brown.
2. Saute the shiitake mushrooms and garlic.
3. Put aside to cool. Once cooled add togarashi spice blend, sesame oil and 2 c of the sliced scallions.
4. Adjust seasoning.
5. Mix the blend with the bulk impossible meat and form 4-8 oz balls and press them into round burger form.
6. Place them into the cooler to set.
7. Cook until an internal temperature of 160F.

To Serve:

1. Grill or flat top cook the burgers to medium.
2. Serve as desired.

CHEF'S TIPS:

Place onto a toasted bun and garnish with a sriracha mayo, sliced lotus roots, pickled red onions and sliced scallions.

Impossible™ Kimchi Burger

YIELD: 20 - 4 oz burgers

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
2 c kimchi
3 c sliced scallions
4 c mayonnaise
1 c toasted black and white sesame seeds
salt and pepper to season
20 - 4" sesame seed buns

Method of preparation:

1. In a food processor pulse the kimchi 4-5 times until it is chopped but not pureed.
2. Squeeze out the excess liquid by placing the chopped kimchi into a cheesecloth.
3. Place remaining liquid to the side.
4. Mix thoroughly the chopped kimchi, impossible meat, 1 ½ c of scallions and toasted sesame seeds.
5. Form 4-8 oz balls and press them to desired thickness.
6. Place into cooler overnight to allow them to set and the flavors to meld together.
7. Combine 1 c of remaining kimchi liquid with mayonnaise and remaining scallions. Adjust flavor profile with salt and pepper or additional kimchi liquid.
8. Cook until an internal temperature of 160F.

To Serve:

1. Grill on a flat top or charbroiler to a medium temperature.
2. Serve as desired. Use kimchi mayo to provide additional flavor to the finished burger.

CHEF'S TIPS:

Place onto a toasted bun and garnish with kimchi mayo, grilled onions, scallions, grilled romaine hearts and pickled daikon.

Impossible™ French Onion Soup Burger Build

YIELD: 20 – 4 oz Burger

Ingredients:

5lbs Impossible Meat or 20 – ¼ lb Impossible Burger
5lbs shredded gruyere cheese
2.5lbs caramelized onions
2.5 c honey mustard
2.5 c garlic butter
20 brioche buns

Method of preparation:

1. Cook Impossible Burger until an internal temperature of 160F.

To Serve:

1. Grill or flat top cook the burgers to recommended temperature..
2. Grill or toast brioche bun with 1oz of garlic butter.
3. Top Impossible Burger patty with 1oz of honey mustard, 2oz of caramelized onions and 4oz of gruyere cheese.
4. Place under a salamander for no more than 15-20 seconds or until cheese is melted, slightly brown and bubbling.
5. Place onto brioche bun and serve.

Impossible Cali Connection Burger Build

YIELD: 20 – 4 oz Burger

Ingredients:

5lbs Impossible Meat **or** 20 – ¼ lb Impossible Burger
5lbs of grilled avocado slices
1/2lb alfalfa sprouts
2.5lbs julienne sundried tomato
40 slices butter lettuce
2.5lbs herbed goat cheese
5 c sriracha mayo
20 brioche buns

Method of preparation:

1. Cook Impossible Burger until an internal temperature of 160F.
2. Slice avocado about .5" thickness then grill slices on high heat to char them slightly.

To Serve:

1. Grill or flat top cook the burgers to recommended temperature..
2. Grill or toast brioche bun.
3. Top Impossible Burger patty with 3oz grilled avocado slices, 1/2oz alfalfa sprouts, 2oz sundried tomato, 2 slices of butter lettuce, 2oz herbed goat cheese and 2oz sriracha mayo.
5. Place onto brioche bun and serve.

Impossible™ Latin Heat Burger Build

YIELD: 20 – 4 oz Burger

Ingredients:

5lbs Impossible Meat or 20 – ¼ lb Impossible Burger
4lbs crispy avocado
2.5 c pickled jalapeno
2.5 c grilled jalapeno
2.5lb grilled onions
4lbs queso fresco crumbles
5 c avocado/cilantro/lime crema
20 - 4" sesame seed buns

Method of preparation:

1. Cook Impossible Burger until an internal temperature of 160F.

To Serve:

1. Grill or flat top cook the burgers to recommended temperature..
2. Grill or toast sesame bun.
3. Top Impossible Burger patty with 3oz crispy avocado slices, 1oz pickled jalapenos, 1oz grilled jalapenos, 2oz grilled onions, 3oz queso fresco and 2oz avocado/cilantro/lime crema.
5. Place onto sesame bun and serve.

Impossible™ Asian Sensation Burger Build

YIELD: 20 – 4 oz Burger

Ingredients:

5lbs Impossible Meat or 20 – ¼ lb Impossible Burger
8 c kimchi
20 fried eggs
1.5 c togarashi spice
5 c shelled edamame
1 c crispy shallots
1 c crispy garlic
20 - 4" sesame seed buns

Method of preparation:

1. Cook Impossible Burger until an internal temperature of 160F.

To Serve:

1. Grill or flat top cook the burgers to recommended temperature..
2. Grill or toast sesame bun.
3. Top Impossible Burger patty with 3oz kimchi, 1 fried egg, .5oz togarashi spice, 2oz shelled edamame, .25oz crispy shallots, and .25oz crispy garlic.
5. Place onto sesame bun and serve.

Impossible™

German-ator Burger Build

YIELD: 20 – 4 oz Burger

Ingredients:

5lbs Impossible Meat or 20 – ¼ lb Impossible Burger
8 c sauerkraut
3 c pickled onions
5 c spicy beer mustard
5 c shredded red cabbage
10 c shredded butterkase cheese
20 kaiser rolls

Method of preparation:

1. Cook Impossible Burger until an internal temperature of 160F.

To Serve:

1. Grill or flat top cook the burgers to recommended temperature..
2. Grill or toast kaiser roll..
3. Top Impossible Burger patty with 3oz sauerkraut, 1oz pickled onions, 2oz spicy beer mustard, 2oz shredded cabbage and 4oz shredded butterkase cheese.
5. Place onto kaiser roll and serve.

Impossible™

Chi-town Burger Build

YIELD: 20 – 4 oz Burger

Ingredients:

5lbs Impossible Meat **or** 20 – ¼ lb Impossible Burger
8 c caramelized onions
40 tomato slices
5 c neon green relish
5 c sliced sport peppers
8 c shredded sharp cheddar
5 c bread and butter pickles
20 onion rolls

Method of preparation:

1. Cook Impossible Burger until an internal temperature of 160F.

To Serve:

1. Grill or flat top cook the burgers to recommended temperature..
2. Grill or toast onion roll.
3. Top Impossible Burger patty with 3oz caramelized onions, 2 tomato slices, 2oz neon green relish, 2oz sliced sport peppers, 3oz shredded sharp cheddar and 2oz bread and butter pickles.
5. Place onto onion roll and serve.

Impossible™

Late Nighter Burger Build

YIELD: 20 – 4 oz Burger

Ingredients:

5lbs Impossible Meat or 20 – ¼ lb Impossible Burger
4lbs fried onion rings
10 c pizza sauce
8 c shredded pepper jack cheese
20 fried eggs
8 c flaming hot cheetos
40 white bread slices *2 slices per build

Method of preparation:

1. Cook Impossible Burger until an internal temperature of 160F.

To Serve:

1. Grill or flat top cook the burgers to recommended temperature..
2. Grill or toast white bread slices.
3. Top Impossible Burger patty with 3oz fried onion rings, 4oz pizza sauce, 3oz shredded pepper jack cheese, 1 fried egg and 3oz flaming hot cheetos.
5. Place onto white bread and serve.

Impossible™ Breakfast For Dinner Burger Build

YIELD: 20 – 4 oz Burger

Ingredients:

5lbs Impossible Meat or 20 – ¼ lb Impossible Burger
20 fried eggs
40 peppered bacon slices
5 c spicy maple syrup
10 c shredded cheddar cheese
8 c crispy hashbrowns
40 texas toast slices *2 slices per build

Method of preparation:

1. Cook Impossible Burger until an internal temperature of 160F.

To Serve:

1. Grill or flat top cook the burgers to recommended temperature..
2. Grill or toast texas toast slices.
3. Top Impossible Burger patty with 1 fried egg, 2 peppered bacon slices, 2oz spicy maple syrup, 4oz shredded cheddar cheese and 3oz crispy hashbrowns.
5. Place onto texas toast and serve.

Impossible™

Southerner Burger Build

YIELD: 20 – 4 oz Burger

Ingredients:

5lbs Impossible Meat or 20 – ¼ lb Impossible Burger
15 c Impossible gravy (* see recipe)
5lbs shredded cheddar cheese
5 c pickled onions
8 c braised collard greens
20- 6oz square cornbread cakes *open face burger

Method of preparation:

1. Cook Impossible Burger until an internal temperature of 160F.

To Serve:

1. Grill or flat top cook the burgers to recommended temperature..
2. Grill or toast cornbread cakes..
3. Top Impossible Burger patty with 6oz impossible gravy, 4oz shredded cheddar cheese, 2oz pickled onion and 3oz braised collard greens.
5. Place onto cornbread and serve.

Impossible™ Decadent One Burger Build

YIELD: 20 – 4 oz Burger

Ingredients:

5lbs Impossible Meat or 20 – ¼ lb Impossible Burger
5lbs butter poached lobster
8c uni mayo
60 uni portions
5 c caviar
1.5 c crispy garlic
5 c pickled shallots
60 grilled butter lettuce leaves
20- 6oz square focaccia bread *open face burger

Method of preparation:

1. Cook Impossible Burger until an internal temperature of 160F.

To Serve:

1. Grill or flat top cook the burgers to recommended temperature..
2. Grill or toast focaccia bread
3. Top Impossible Burger patty with 4oz butter poached lobster, 3oz uni mayo, 3 uni portions, 2oz caviar, .5oz crispy garlic, 2oz pickled shallots and 3 grilled butter lettuce leaves.
5. Place onto focaccia and serve.

Impossible™

Non-Chicken Fried Steak

YIELD: 8 – 10 oz portions

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger

1 Tbl garlic powder

1 Tbl onion powder

1 Tbl ground black pepper

1 Tbl salt

Seasoned Flour

10 c flour

8 Tbl salt

8 Tbl ground black pepper

8 eggs scrambled

salt and pepper to season

Method of preparation:

1. Mix impossible meat, garlic powder, onion powder, black pepper and salt.
2. Smash down in-between greased parchment paper.
3. Place into cooler to set, approximately 2 hours.
4. Once set bread the steak using the 3 step process with the 3 c dredging flour then eggs then finally seasoned flour.
5. Deep fry in 350F oil for approximately 2 minutes to an internal temperature of 160F.
6. Remove, season and allow excess oil to drain.

To Serve:

1. Place onto plate and serve with impossible gravy (*See Recipe).

Impossible™ Cabbage Rolls

YIELD: 40 – 4 oz rolls

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
5 c cooked white rice
1 c diced onions
10 Tbl minced garlic
1 Tbl chili flakes
8 Tbl lemon zest
2 Tbl minced parsley
2 Tbl minced tarragon
5 eggs beaten
40 cabbage leaves
5 c water
salt and pepper to season

Method of preparation:

1. In a small skillet bring the water to a boil and place the cabbage leaves in the water allow them to cook for 1-3 minutes until tender.
2. Remove cabbage from water and allow them to drain.
3. Saute the garlic, onions and chili flakes.
4. Once cooled mix with the impossible meat, wild rice, lemon zest, herbs and egg.
5. Form 4 oz portions and wrap in cabbage leaves. Cook them in your favorite sauce or roast them until cooked through.
6. Cook until an internal temperature of 160F.

To Serve:

1. Cook them in your favorite sauce or roast until an internal temperature of 160F is reached.

CHEF'S TIPS:

Place 2 portions onto a plate and serve with herbed tomato sauce, spicy cheese sauce and additional roasted vegetables.

Impossible™

Mediterranean Meatloaf

YIELD: 5 - 1½ -2lb loaves

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger
5 c chopped fresh spinach
3 c finely crumbled feta cheese
5 eggs
1 c minced shallots
1 c unseasoned dry bread crumbs
3 tsp ground coriander
3 tsp ground cumin
3 tsp freshly ground pepper
2 tsp kosher salt
salt and pepper to season

Method of preparation:

1. Heat oven to 350F.
2. In a large bowl, gently stir together all ingredients.
3. Line a full size sheet tray with parchment paper and make five equal loaves vertically across sheet tray.
4. Bake 35 to 45 minutes or until internal temperature reaches 160F.
5. Cover loosely with foil and allow to rest for 10-15 minutes before slicing.

To Serve:

1. Cut into 6 oz portions.
2. Serve with tzatziki sauce.

Impossible™ French Onion Meatloaf

YIELD: 40 Slices

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
4 oz dry lipton french onion soup mix (™)
8 oz worcestershire Sauce
2 c italian bread crumbs
1 c cold water
1 – 16"x16" parchment paper
salt and pepper to season

Method of preparation:

1. Preheat Oven to 375F.
2. Mix the five ingredients together by hand for 3 minutes.
3. Form the meatloaf into a oval football shape and place in the middle of the parchment paper.
4. Place the parchment paper and meatloaf in a 12" loaf pan, wrap the parchment paper around the top of meatloaf to keep in the moisture and shape.
5. Bake for 45-50 minutes or until the internal temperature is 160F and the loaf is a light brown.

To Serve:

1. Portion 2 oz slices.
2. Garnish with crispy onion or your favorite sauce.

CHEF'S TIPS:

1. Cover the top of loaf with ketchup the last 10 minutes of cooking.
2. Add chopped green onions to the mix.

Impossible™ Chimichanga

YIELD: 16 Chimichangas

Ingredients:

5 lb Impossible Meat **or** 20 – ¼ lb Impossible Burger
¾ c vegetable oil
5 cloves garlic (minced) or use chunky garlic paste
5 small onions, chopped
1 Tbl low-sodium taco seasoning
1 ½ Tbl dried oregano
1 ¼ c sour cream
20 oz diced green chile
½ c apple cider vinegar
5 c shredded cheddar or mexican blend cheese
13-16 flour tortillas
salt and pepper to season

Method of preparation:

1. Place oil in a high sided skillet over medium high heat.
2. Add chopped onions and stir frequently, saute until translucent (4 min.) then add garlic (saute 1 min.).
3. Add taco seasoning, oregano and stir until fragrant.
4. Combine all other ingredients and remove from heat. Allow to chill completely.
5. Place small amount of mixture 4-6 oz inside tortilla. Fold edges to meet in center then fold bottom over mixture and roll up. Place toothpicks in to hold.
6. Lightly fry in deep fryer or shallow pan with vegetable oil until golden brown.

To Serve:

1. Place 1 chimichanga onto plate.
2. top with sour cream (mexican creme), cheddar cheese and cilantro.

Impossible™ Pastrami

YIELD: 10 - 8 oz portions

Ingredients:

5 lb Impossible Meat **or** 20 - ¼ lb Impossible Burger

Pastrami Spice Blend

2 c coriander
2 c yellow mustard seeds
2 c dark brown sugar
1 c smoked paprika
1 c kosher Salt
8 Tbl granulated garlic
2 Tbl ground cloves
4 Tbl ground black pepper
2 qt sour cream
salt and pepper to season

Method of preparation:

1. Toast the coriander and mustard seeds in a medium skillet over medium heat, stirring occasionally, until fragrant and lightly browned, 3 to 5 minutes. Transfer to a small bowl to cool.
2. Add the cooled seeds, sugar, paprika, salt, garlic and cloves to a spice grinder and grind to the texture of dry sand. Transfer to a small bowl and stir in the pepper.
3. Blend 1/4 c of the spice blend with the impossible meat and form into brisket style shape. Coat the "brisket" with all but 1/4 c of the spice blend. Place into a cooler to set.
4. Place the brisket onto a cooling rack atop a roasting pan. Add 4 cups of water into the pan and cover with aluminum foil.
5. Roast in a 300F oven until internal temp reaches 160F, about 2 hours.
6. Take remaining spice blend and mix with sour cream.

To Serve:

1. Once cooled slice 1/4in thick slices.
2. Place 8-10 oz portion onto grilled sourdough or marble rye and garnish with braised cabbage and the pastrami sour cream sauce.

Thank You!