



FLAT TOP FESTIVITIES



GRIDDLE ESSENTIALS

- Extra propane tank/fuel
- Plenty of cooking oil/fat of choice
- Spatulas - *2 recommended*
- Scraper
- Instant read meat thermometer
- Squirt bottle of water
- Paper towels
- Aluminum foil pans/hotel pans
- Wire cooling racks
- Melting dome
- Lighter - *if needed to light griddle*
- Grilling tongs

BBQ PARTY SUPPLIES

- Disposable plates, cups, napkins
- Disposable forks, spoons, knives
- Serving platters
- Folding chairs, tables, extra seating
- Plenty of ice
- Extra garbage bags/trash cans
- Cooler for drinks
- Party games/music
- Umbrellas or shade options
- Take-home containers

FOOD & MENU ITEMS

- Ground beef/burger patties
- Hot dogs or sausages
- Cheese slices
- Buns - *hamburger and hot dog*
- Burger toppings - *lettuce, tomato, onion*
- Condiments - *ketchup, mustard, mayo*
- Pickles and relish
- Chips, fries, side dishes
- Drinks - *bottled water, soda, etc*
- Desserts - *brownies, cookies, etc*
- Hot dog chili
- Sautéed onions and peppers

COOKING FOR A CROWD

1. Prep all burger/hot dog toppings in advance - slice tomatoes and onions, cut bell peppers, prep lettuce leaves, etc. Store on serving platter wrapped in plastic until ready to serve.
2. Portion ground beef for burgers in advance. Store patties/balls in airtight container with parchment paper in between.
3. Create cooking zones - one medium-high for searing/grilling and one cooler zone for keeping foods warm.
4. Set up burger warming station. Add 1/4" to 1/2" beef stock to bottom of aluminum foil pan. Place pan on cooler zone of griddle.
5. Set up warming station for hot dogs. Fill a medium saucepan/pot with hot water, and set on low zone of the griddle or grill.
6. About 20-30 minutes before serving, cook burgers to medium rare. As they finish, transfer to the pan with beef stock. Heat hot dogs in the pot of hot water.
7. Butter and toast buns before starting the 2nd phase of burger/hot dog cooking. Keep buns warm in aluminum foil or the bun bag.
8. Have guests make their buns with condiments and toppings and plate up side dishes.
9. Start 2nd cooking phase - transfer burgers from warming station to griddle, season, and sear to desired doneness. *Check temps!*
10. Oil griddle for hot dogs. Transfer dogs from water to hot griddle. Roll in oil, and season with all-purpose seasoning. Sear on griddle until done, rotating frequently.
11. Serve the burgers/dogs fresh from the griddle.



BURGER TEMPS

USDA Guide (before resting)	145°F
Rare	120-130°F
Medium-Rare	130-135°F
Medium	135-145°F
Medium-Well	145-155°F
Well Done	155-160°F

