

Southwest Burger

Give your burger a kick this summer. Are you looking for something different other than ketchup & mustard? Well, here you go...

Make your patties as you always have or just make some simple patties with the recipe below. Add some guacamole, mango salsa, hot pepper jack cheese, lettuce, and pita pockets and you'll be the hit of the party. Also, these are good on just regular Kaiser rolls.

Burger Mix

1 lb of 80/20 ground beef
1 lb of sausage blend
½ cup of Italian bread crumbs
2 eggs
1 tbs of chopped garlic
Salt n Pepper to your liking

Blend these all together and you will get about 8 good size patties.

Guacamole Dip

2 Avocados (halved & peeled, remove the seed)
1 tbs of chopped garlic
½ cup of white onion, chopped fine
1 tbs of lime juice
½ cup of olive oil
1 tbs of cilantro diced fine
Salt n Pepper to taste

Blend all these ingredients together with a fork. Mash the avocado to the size or consistency you enjoy. If you want chunks, mash lightly. If you want it to be smooth, you may want to use a small mixer.

Mango Salsa

1 large ripe mango, peeled and cubed into small pieces
2 large ripe tomatoes, cubed into small pieces
½ cup of white onion chopped fine
¼ cup of green onion chopped
1 tbs of cilantro diced fine
1 jalapeno diced
¼ cup of fresh lime juice
1 splash of Tequila
Salt n Pepper to taste

Lightly mix all these ingredients together.

Prepare your burger on the grill to the temperature you enjoy it at. Top it with a slice of Hot Pepper Jack Cheese.

Plate as follows:

Guacamole on the bottom of the bread, the burger next, and finally lettuce and the Mango Salsa on top. What you may not use, eat up with tortilla chips.

Great Eats!

Mike Popella

