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Tex-Mex Burger Recipe

Author: Cherchies® Specialty Foods

TEX-MEX BURGER RECIPE

Ingredients

- 1 lb. ground beef (we used freshly ground sirloin and chuck roast with good marbling-ask the butcher to grind for you at the grocery store, or grind your own)
- 1 egg, beaten
- 2 Tablespoons (Tbsp.) Cherchies® Select Grilling Rub & Seasoning Blend (or Cherchies® Chardonnay Lime & Cilantro Seasoning Blend)
- 1 teaspoon (tsp) Worcestershire sauce
- 1/2 onion, sliced into 1/2 inch slices
- Chardonnay Guacamole Recipe (or your favorite guacamole recipe)
- 4 slices of Monterey Jack cheese
- 4 rolls of your choice, sliced in half
- Romaine lettuce
- 1/2 cup Cherchies® Black Bean & Corn Salsa
- 1/4 cup Terrapin Ridge Farms Chipotle Aioli



Preparation

1. If grinding your own meat, cut the meat into 1-inch strips or pieces. Grind the meat with a meat grinder into a large bowl (you can certainly use store-bought ground meat). Add the egg, Cherchies® Grilling Rub & Seasoning Blend, and Worcestershire sauce to the meat. Mix until just incorporated (meat tends to toughen up the more it is handled). Divide the meat into 4 equal portions (more if you would like smaller burgers).
2. Lightly oil the grill with cooking spray or oil. Turn the grill onto high, then low after a few minutes. Make an indent in the center of the burgers. This allows the burger to cook evenly.
3. Grill burgers for about 4-6 minutes on each side, depending on your "pink preference". Add the cheese to the burgers the last couple of minutes of cooking. Lightly toast the rolls either for a few minutes on the grill or broil for a few minutes in the oven.
4. Now the fun part, building this beautiful tasty burger! Arrange the rolls on a tray or plate. Spread about 1 Tablespoon of the Terrapin Ridge Farms Chipotle Aioli onto one roll half.
5. Next add the Chardonnay Guacamole to the other half to the other half, followed by a slice of onion.
6. Add the lettuce to the aioli half and the burger to the guacamole half, and dollop the burger with about 1 Tablespoon of Cherchies Black Bean & Corn Salsa. Place the lettuce half over the burger, pierce the burger with a large pick, grab some napkins and enjoy a yummy Tex-Mex burger!

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