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Mexican Burgers

Recipe courtesy of Cooking Pleasures magazine

- * 1-1/2 lb. ground beef
- * 1/4 cup chopped cilantro
- * 2 tablespoons thinly sliced green onion
- * 1 pickled jalapeno chile (I used diced green chiles)
- * 2 teaspoons minced garlic
- * 2 teaspoons chili powder
- * 1 teaspoon grate lime peel (I omitted)
- * 3/4 teaspoon salt
- * 4 slices Monterey Jack cheese
- * 4 Kaiser or Mexican bolillo rolls, split
- * 1/2 cup Jalapeno-Lime Mayonnaise (recipe follows)
- * 2 cups shredded iceberg lettuce
- * 1/2 cup Quick-Roasted Chile Salsa (recipe follows)
- * 1 cup Quick Guacamole (recipe follows)

In medium bowl, gently mix together beef, cilantro, green onion, chile, garlic, chili powder, lime peel and salt. Shape into 4 patties. Heat grill. Place burgers on gas grill over medium heat or on charcoal grill 4-6 inches from medium coals; cover grill. Grill 8-10 minutes or until thoroughly cooked and no longer pink in center, turning once. Top each burger with one slice cheese, grill 1 minute or until cheese has melted. Spread each roll with 2 tablespoons of the Jalapeno-Lime Mayonnaise. Place lettuce on top of rolls; top with burgers, salsa and guacamole.

Jalapeno-Lime Mayonnaise:

- * 1/2 cup mayonnaise
- * 2 tablespoons lime juice
- * 2 teaspoons grated lime peel
- * 1 tablespoon finely chopped pickled jalapeno chile (I used diced green chiles)
- * In small bowl, stir together all ingredients.

Quick-Roasted Chile Salsa:

- * 1 large tomato, diced
- * 2 tablespoons finely chopped red onion
- * 2 tablespoons diced canned roasted green chiles
- * 2 tablespoons chopped cilantro
- * In small bowl, stir together all ingredients.

Quick Guacamole:

- * 1 large avocado
- * 1/4 cup diced tomato
- * 1/4 cup finely chopped red onion
- * 2 teaspoons finely chopped seeded deveined jalapeno chile, if desired
- * 1/2 teaspoon freshly ground black pepper
- * 1/4 teaspoon salt

Place avocado in medium bowl, mash coarsely with fork or potato masher. (Do not overmash; texture should be quite lumpy). Stir in remaining ingredients.