



RATTLE ON BURGER

SENIOR EXECUTIVE CHEF STEVE TILDER

RECIPE SERVES FOUR-SIX PEOPLE

INGREDIENT LIST

Visit your neighborhood Fry's Food Stores

Burger

- 1 lb. 80/20 Ground Beef
- ¼ lb. Jimmy Dean Pork Chorizo
- ½ Cup Crumbled Queso Fresco Cheese
- 1/4 Cup Fresh Chopped Cilantro
- 1 Tbsp. Chipotles in Adobo Sauce, Pureed
- 1 Tsp. Granulated Garlic
- 1 Each Egg
- Salt and Cracked Black Pepper to Taste

Guacamole

- 2 Each Medium Avocado
- ¼ Cup Fresh Diced Tomato
- 2 Tbsp. Diced Red Onion
- 1 Tbsp. Fresh Chopped Jalapeños, Seeded
- 1.5 Tbsp. Fresh Lime Juice
- 1 Tbsp. Olive Oil
- 1 Pinch Salt and Black Pepper

Black Bean and Corn Relish

- 1 Cup Canned Black Beans, Drain, Rinse
- 1 Cup Frozen Yellow Corn, Defrosted
- 1 Tsp. Chipotle Peppers in Adobo Sauce, Pureed
- ¼ Cup Red Bell Pepper, Seeded, Diced
- 2 Tbsp. Mayonnaise
- 1 Tbsp. Sour Cream, Thick
- 1 Tbsp. Fresh Lime Juice
- 2 Tsp. Honey
- 1 Tbsp. Fresh Chopped Cilantro
- 1 Tbsp. Sliced Green Onion
- ½ Tsp. Cumin Powder
- Salt and Pepper to Taste

For Serving

- Hamburger Buns or Bakery Fresh Rolls
- Olive Oil (for toasting buns)
- Sliced Tomato
- Crumbled Queso Fresco Cheese

PROCEDURE

Make the Burger

1. Combine all ingredients in a mixing bowl, gently mix with hands to combine, be careful to not over mix
2. Gently form 4-6 patties from the burger mixture and set aside - keep refrigerated until ready to cook

Make the Guacamole

1. Place 1 ½ avocados in a bowl and mash with the back of a fork until smooth
2. Dice the remaining ½ avocado and add to the bowl along with the remaining ingredients
3. Stir to incorporate, taste, adjust salt and pepper - set aside
4. Garnish with cilantro sprigs

Make the Black Bean and Corn Relish

1. Place mayo, sour cream, lime juice, honey, cumin, salt and pepper in a bowl. Whisk to incorporate.
2. Add remaining ingredients and toss to incorporate
3. Adjust seasoning - set aside

Toast the Buns

1. Brush cut side of buns with olive oil and toast over medium high heat on griddle or in a sauté pan - set aside

Cook the Burger

1. Coat griddle or cast iron pan with a small amount of oil and preheat to medium high
2. Cook on both sides for approx. 3-4 minutes or until burger is cooked through - do not smash burger with spatula

Assembly

1. Spread guacamole on bottom of bun and top with 2 tomato slices
2. Place burger patty on top of tomatoes
3. Top burger patty with black bean and corn relish
4. Top relish with crumbled queso fresco
5. Place bun on top

