

OPEN FIESTA BURGER

Chef Lee Ann Mendoza

INGREDIENTS

GUACAMOLE CREAM WITH LETTUCE:

- 4 ripe avocados, mashed
- 1 (8-oz) pkg. cream cheese
- 1/2 cup sour cream
- Juice of 1 lime
- 1/2 tsp. Lea & Perrin's Worcestershire Sauce
- 4 drops Tabasco Chipotle Pepper Sauce
- 3/4 tsp. sea salt
- 1 small onion, minced
- 2 cloves garlic, minced
- 2 T. jalapeño peppers, chopped fine
- 1 lg. ripe tomato, chopped fine
- 2 cups lettuce, chopped fine
- 2 T. fresh cilantro, chopped fine

SALSA:

- 1 small onion, chopped fine
- 2 cloves garlic, minced
- 3 lg. ripe tomatoes, chopped fine
- 2-4 serrano peppers, chopped fine
- 4 T. cilantro, chopped
- 2 T. lime juice
- 1 tsp. sea salt
- 1 tsp. freshly ground black pepper

PATTIES:

- 1 med. tart apple, peeled and chopped fine
- 1 tsp. lime juice
- 3 lbs. ground chuck
- 1 pkg. Lipton Dry onion-mushroom soup mix
- 1/2 c. fresh mushrooms, chopped fine
- 2 T. Lea & Perrin's Worcestershire Sauce
- 1 tsp. Tabasco Chipotle Pepper Sauce
- 1/4 tsp. Mesquite liquid smoke
- 1 tsp. tumeric
- 1 tsp. smoked paprika
- 1 tsp. garlic powder
- 2 tsp. sea salt
- 2 tsp. freshly ground pepper
- Vegetable oil, for brushing on grill racks
- 6 thick slices of Hot Pepper Cheese
- 6 Large slices Texas Toast, toasted
- 1 cup sour cream
- 12 slices Bacon, cooked and crumbled
- 6 green onions, chopped

DIRECTIONS

GUACAMOLE CREAM WITH LETTUCE:

Combine in a medium bowl; avocado, cream cheese, sour cream, lime juice, worcestershire sauce, tabasco sauce, salt, onion and garlic and mix well. Then stir in jalapeño peppers, tomatoes, lettuce and cilantro until well blended. Cover and refrigerate until ready to serve.

SALSA:

Combine in a medium bowl; onion, garlic, tomatoes, serrano peppers, cilantro, lime juice, salt and pepper. Mix well. (May be chopped and mixed in a food processor, if you like). Cover and refrigerate until ready to serve.

PATTIES:

Peel and finely chop apple and mix with lime juice. In a large bowl combine apple mix, beef, dry onion-mushroom soup mix, mushroom, worcestershire sauce, tabasco sauce, liquid smoke, tumeric, smoked paprika, garlic powder, salt and pepper. Mix to combine. Divide the mixture into 6 equal portions and form the portions into patties.

Prepare a medium-hot fire in a charcoal grill with cover, or pre-heat a gas grill to medium-high. When grill is ready, brush the racks with vegetable oil. Place the patties on the rack, cover and grill until browned on bottom, 5 to 7 minutes. Turn the patty and continue grilling until done to preference (5 to 7 minutes for medium). During the last few minutes add the hot pepper cheese slices to each patty. Cover to slightly melt cheese. Also add Texas Toast on outer edges of the rack to lightly toast on both sides.

To assemble burgers: Place a generous amount of guacamole cream with lettuce on to the top side of the Texas Toast, add patty with cheese on top, then pour over top a generous amount of salsa. Drop a dollop of sour cream onto the middle of the patty and sprinkle on top crumbled bacon and green onions. THEN SERVE!!