

Picante Mexi Burger Yield | 8 burgers

Ingredients:

2 C.	Hellmann's/Best Foods Spicy Mayo
8 each	sliced cheddar or pepper jack cheese
8 each	6oz beef or turkey burger patties
1#	mild Mexican chorizo, cooked
1 large	yellow onion, diced
½ bunch	cilantro, chopped
3 T.	agave
3 T.	brown sugar
3 T.	red wine vinegar
8 each	brioche buns
8 each	green leaf lettuce leaves
8 oz.	pork chicharones, pulverized



Method:

Chorizo and Onion Jam:

In a saute pan render off the chorizo. Once the chorizo is fully cooked, take it out with a slotted spoon and set aside. In the same pan with the chorizo fat/oil slowly cook the diced onion at low heat. This should take about 15-20 minutes, continuously stirring. Add the cilantro, agave, sugar and vinegar to the pan and keep at a low heat after about 10 minutes add the chorizo back and cook for another 10-15 minutes, it should look syrupy and thick. Set aside and use for toppings on burgers, sandwiches or even tacos!

Burgers assembly:

1. Top bun, spread Hellmann's Spicy Mayo, pork chicharones
2. Bottom bun, spread Hellmann's Spicy Mayo
3. Bottom bun, add lettuce
4. Top with burger patty and melted cheese
5. Top with chorizo and onion jam
6. Close burger and enjoy!

