

## Southwest Burger with Chipotle Mayo

*makes 4 burgers*

These burgers are loaded with flavor! The juicy, seasoned burgers are layered with pepper jack cheese, ripe tomato slices, and grilled poblano pepper strips. The chipotle mayonnaise complements all of the toppings perfectly by adding a subtle smoky heat that is both a bit sour and sweet.

### **Burger Ingredients:**

1-1/2 lb (80/20) ground beef  
1 teaspoon kosher salt  
1/2 teaspoon pepper  
1/4 teaspoon chile powder  
1/4 teaspoon garlic powder  
1/4 teaspoon cumin

### **Toppings:**

2 poblano peppers, each cut in half  
4 slices pepper jack cheese  
4 hamburger buns  
1 ripe tomato, cut into slices

### **Chipotle Mayo:**

1/2 cup mayonnaise  
4 teaspoons fresh lime juice  
1 teaspoon chile powder  
1 tablespoon chipotle in adobo sauce

### **Directions:**

1. In a large bowl, mix the ground beef with the spices. Divide the mixture into four equal portions, and then shape into 4 burger patties each about 4 inches in diameter.
2. Prepare the chipotle mayonnaise. In a small food processor, blend together the mayonnaise, lime juice, chile powder, and chipotle in adobe sauce until combined.
3. Prepare the poblano pepper by cutting each in half. Brush each half with olive oil.
4. Grill the burgers on a medium-hot, well-oiled grill, or on a cast iron griddle for 4 minutes per side until the internal temperature reaches 160 degrees F. Avoid pressing the burgers down with the spatula forcing out the meat's juices.
5. While the burgers are grilling, grill the poblano peppers, as well. Turn once until the skin has slightly charred. Place the grilled peppers into a paper bag, and close. Let the peppers rest and steam inside the bag for 15 minutes; they will then be easy to peel. Cut into strips.
6. Once the burgers have cooked, add a slice of pepper jack cheese on top of each burger, and let it melt. Place the cooked burgers on a clean plate and let rest them for five minutes.
6. While the burgers are resting, grill the buns until just lightly toasted.
7. Assemble the burgers. Place a grilled patty on each toasted bun. Layer on a slice of tomato and strips of grilled poblano peppers. Smear the top bun with the chipotle mayo. Serve while hot.