

Creamy Avocado Chipotle Burgers

This is a tender burger sandwich with a Mexican flair. It's a great alternative to Carne Asada for a Mexican themed meal.

Ingredients

*2 pounds coarsely ground chuck roast beef
1 large white onion, finely chopped (about 2 cups)
2 jalapenos, seeded and finely chopped (about 1/4 cup)
4 cloves garlic, finely chopped (about 1 tablespoon)
4 chipotle peppers in adobo mashed
1 tablespoon salt
1 teaspoon black pepper
3 tablespoons vegetable oil
2 ripe avocados, peeled, cored and sliced lengthwise
5 ounces medium cheddar cheese cut into 8 cubes (1 X 2 in)
8 thin slices of medium cheddar cheese (about 2 ounces)
8 slices tomato
8 Kaiser buns or hamburger bun of your choice*

Chipotle Mayo

*1 1/2 cups mayonnaise
Juice of 1/2 lime (about 1 tablespoon)
4 teaspoons chipotle in adobo sauce (sauce only, no chipotle peppers)*

Preparation

Mix all ingredients for the chipotle mayo in a small bowl and refrigerate.

Heat 2 tablespoons vegetable oil in medium skillet on medium high heat. Add onions and jalapenos and lightly sprinkle with pinch of salt, sauté until translucent. About 5-7 minutes. Add garlic and sauté another 2 minutes. Remove from heat. Add onion mixture to ground beef along with remaining tablespoon of oil, salt, pepper and mashed chipotle peppers in large mixing bowl. Mix until just combined. Do not over mix. Form eight 6-7 ounce patties stuffing each one with 1 cube of the cheddar cheese.

Set barbeque grill to high heat and spray with non-stick cooking spray to prevent sticking. Place burgers on the grill and cook 3-4 minutes per side. When the burgers are almost ready place a slice of cheddar cheese on each burger to melt. Remove burgers from heat and cover with aluminum foil. Place sliced tomatoes on grill and cook until slightly tender about 2 minutes per side. Remove from heat and set aside.

Place Kaiser buns on the grill cut side down and lightly toast. Set aside.

To assemble the burgers, spread generous portion of chipotle mayo on both sides of the buns. Place burger, slice of grilled tomato, and 1/3 of an avocado on bottom part of buns and then top with the top part of the buns. Serve immediately.

Serves 8

**You can prepare the hamburger patties the day before and refrigerate as well as the chipotle mayo, and sliced cheese. Slice avocados just before serving.*