



Rainforest Zip Line Burger

Ingredients

3 pounds Ground Chuck
salt and freshly ground black pepper, to taste
1 14oz can black beans, drained and rinsed
2 roma tomatoes, seeded and chopped
1 serrano chili, finely minced
½ red bell pepper, small dice
½ red onion, small diced
1 tablespoon rice wine vinegar
2 tablespoon canola oil
¾ cup mayonaise
1 teaspoon chili powder
¼ teaspoon cayenne
2 tablespoon lime Juice
6 whole wheat burger buns, split and toasted

Instructions

Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.

Gently combine the chuck, salt, and pepper. Shape into 6 patties to fit the bun.

Combine the beans, tomatoes, serrano chili, red peppers, onion, vinegar, oil and some salt in a small bowl. Refrigerate.

Combine the mayonnaise, chili powder, cayenne, lime juice and some salt. Refrigerate.

When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, until done to preference.

To assemble the burgers, spread equal portions of the chili lime mayonnaise on each bun bottom, followed by a burger patty. Top the patty with a scoop of salsa, add the bun tops and serve.

Your wine pairing is Pinot Grigio.