



Latino Pork Burgers

with Roasted Anaheim Chiles, Lime Cilantro Mayonnaise, Smoked Bacon, and Monterey Pepper Jack Cheese

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Instructions

Heat a gas grill to medium-high.

To prepare the chiles, brush the grill rack with olive oil and place the chiles directly on the rack.

Cover and grill, turning occasionally, until the skins are blackened, 10 to 15 minutes. Place the chiles in a large plastic bag, close, and cool to room temperature. Remove the chiles and discard the burnt skins and seeds. Place the chiles in a bowl and squeeze the lime all over them. Set aside.

To cook the bacon, heat a large cast-iron skillet on the grill. Cook the bacon until crisp, 5 to 7 minutes per side. Remove the bacon and drain on paper towels. Cover with aluminum foil and keep warm.

To make the mayonnaise, combine the mayonnaise, heavy cream, sour cream, lime juice and zest, pepper sauce, honey, salt, and pepper in a medium bowl and whisk until smooth. Gently stir in the cilantro. Cover and refrigerate until assembling the burgers.

To prepare the patties, combine all of the ingredients in a large bowl. Handling the meat as little as possible to avoid compacting it, gently mix together using a large spoon. Form into 6 equal patties with a thumb dimple in the center of each patty and refrigerate until ready to grill.

Brush the grill rack with olive oil. Place the patties on the rack, cover, and cook for 5 minutes. Turn the patties, cover, and continue cooking for another 5 minutes. During the last 2 to 3 minutes of cooking, place a roasted chile and then a slice of cheese on top of each patty. During the same time, brush the buns with olive oil and place them, cut side down, on the outer edges of the rack and toast lightly to golden brown.

To assemble the burgers, slather the toasted side of the bun bottoms with some of the mayonnaise. Place the patties on each bottom bun. Top each patty with 2 bacon slices, 3 avocado slices, and a large dollop of the mayonnaise. Add the toasted bun tops, spear with wooden skewers, and serve immediately.

Makes 6 burgers
Suggested Wine Pairing:
Merlot



Ingredients

Colavita Extra Virgin Olive oil, for brushing on the grill rack and buns

6 large Anaheim chiles

1 lime

12 slices smoked bacon

LIME CILANTRO MAYONNAISE

1 1/4 cups mayonnaise

1/4 cup heavy cream

2 tablespoons sour cream

1 tablespoon fresh lime juice

1 teaspoon fresh lime zest

1 tablespoon TABASCO Green Jalapeño Pepper Sauce

1 tablespoon honey

1/4 teaspoon kosher salt

1/8 teaspoon freshly ground black pepper

1 tablespoon finely chopped fresh cilantro leaves

PATTIES

2 1/4 pounds ground pork

1/4 cup Sutter Home Merlot

1/4 cup brown sugar

1 tablespoon ancho chile powder

1 teaspoon ground cumin

1 clove garlic, chopped

1/2 teaspoon minced fresh oregano

1/8 teaspoon ground cayenne

2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

6 slices (1/4-inch-thick) Monterey Pepper Jack cheese

6 brioche buns, split

1 large ripe California Haas avocado, halved, pitted, peeled, and sliced

