

NACHO Your Regular Stuffed Burger

Pairs With: Merlot

Burger Type: Beef

Bun Type: White Bun With Sesame Seeds

INTRODUCTION:

Nachos meet burger for a mouth explosion of flavor. The burger meat is seasoned like taco meat then stuffed with cheese, refried black beans and spicy pickled jalapenos. The grilled cheesy burger is laid on shredded lettuce then topped with crunched lime seasoned tortilla chips, Pico de Gallo and a spread of cilantro sour cream spread on the top bun. Ole, it is time to eat!!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 3/4 cup sour cream
- 2 tsp hot sauce
- 1/4 cup cilantro, finely minced
- 1/2 tsp garlic salt
- 14 oz container of fresh Pico de Gallo salsa
- 30 lime seasoned tortilla chips
- 36 oz ground beef, 80/20
- 2 tsp chili powder
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika
- 1 tsp ground cumin
- 2 tsp kosher salt
- 6 tbs refried black beans
- 12 slices Deluxe American cheese
- 18 slices pickled jalapeno

- 1/2 head of iceberg lettuce, shredded
- 6 sesame topped Kaiser buns
- Cooking spray

INSTRUCTIONS:

1. Blend the sour cream, hot sauce, cilantro and garlic salt together and refrigerate until serving
2. Drain the Pico de Gallo sauce and reserved 2 tbs of the liquid, set aside
3. In a large bowl, blend together the ground beef, chili powder, garlic powder, onion powder, smoked paprika, ground cumin and kosher salt
4. Divide into 12-3 oz balls and set aside
5. Blend the refried black beans with the 2 tbs of Pico de Gallo reserved liquid. Set aside
6. Fold in the corners of 6 slices of the cheese to form a small square. Set aside
7. Build the burgers by flattening a burger ball and insert the folded cheese slice, top with 1 tablespoon of the refried black bean mix, 3 slices of pickled jalapeno and top with another flattened burger ball
8. Seal the edges completely to help the cheese stay inside. Continue to build all 6 burgers. Set aside
9. Heat a grill to medium high heat
10. Spray the burger buns with the cooking spray and grill until golden brown. Remove and set aside
11. Place the burgers on the grill and cook for 3-4 minutes, flip and cook on the other side for another 3 minutes or until the burger temperature reaches 160 degrees
12. During the last few minutes of grilling, add a slice of cheese to the burger patty. Remove the burgers and allow to rest
13. Assemble each burger by laying the bottom bun with shredded lettuce, the burger patty, 5 lime seasoned tortilla chips slightly crushed, and a heaping spoonful of the strained Pico de Gallo
14. Spread the cilantro sour cream spread on the top bun and serve