



## Black Bean Burgers with Mustard Caper Sauce

### With Raven's Original™ Black Bean Salsa

Camine Pappas / Makes 8 Patties / December 2020

#### INGREDIENTS:

1 bottle of Raven's Original Black Bean Salsa

1 large egg

¼ C finely chopped cashews

1/3 C long cook oatmeal

Zest of one large lemon

½ C + 1 T Italian breadcrumbs

½ t kosher salt

¼ t black pepper

¼ t garlic salt

OPTIONAL squirt of hot sauce

SAUCE: 3 T mayonnaise, 2 T yellow mustard, 2 T capers

#### METHOD:

Empty the bottle of salsa into fine sieve over a bowl. Let drain for about 20 minutes. Push slightly to remove as much moisture as you can. Empty into another large bowl. Add the egg and whisk well combining it into the salsa. Then add all other ingredients adding the last T of breadcrumbs at the end. You want to be able to grab a wad of it in your hands and make a sticky patty but not too moist or dry. Add the last T as needed. Form into patties.

Fry in a large pan in about ¼ C oil. Make sure the pan and oil are screaming hot before cooking. Brown on each side. Remove and serve with caper sauce. I served with baby lettuce dressed in a bit of rice wine vinegar and good oil and salt and pepper along with quarter tomatoes. Garnish with parsley and sage if desired.



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