

Ginger Jalapeno Burgers with Smoked Mozzarella and Sweet Chili Glaze

September 2014 by Camine Pappas

Serves 4

INGREDIENTS:

¾ lb ground sirloin
1 small jalapeno diced small
1/3 large red pepper diced small
1 large clove of garlic
2 t fresh grated ginger
2 t sesame oil
Salt and pepper
1/3 C fresh bread crumbs
1 egg
1 T canola oil
Scallion sliced to garnish
4 ounces of smoked mozzarella
cheese sliced thick
½ C sweet chili glaze of your
choice. (I love the Trader Joe's
version. It's sweet and thick and a pretty pink so it's a perfect offset to the burgers.)
Toasted french bread slathered with mayonnaise



DIRECTIONS:

In a bowl combine sirloin, peppers, garlic, ginger, sesame oil. Whisk egg with fork, and add. Then pour in bread crumbs and season with salt and pepper. Form into hefty patties.

In a heated pan, add the burgers and sear quickly on each side. Then put in oven at 350 degrees Fahrenheit for 5 minutes until cooked medium or medium rare. Remove from oven, put cheese on top, and put back in oven under broiler for about a minute. Take out, cover with lid and let sit for 10 minutes. Then place on toasted bread, drizzle generously with the chili glaze, and top with the chopped scallions.

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