

Smoking Shiitake Brazilian Burger™

Chimichurri Burger

A Chimichurri is a Dominican burger typically not prepared at home but on the streets at food stands. It's impossible to find a standard recipe, so here is my version with the exception to the rule of using sliced beef or pork.

Serves 6

Step 1 **BURGER**

Fry 6 frozen *Smoking Shiitake Brazilian Burgers*™ in well-oiled skillet until golden brown on each side and add cheese.

6 slices of munster cheese

Step 2 **TOASTED BUNS**

6 Portuguese rolls
Butter

Directions: Brush rolls with butter and sear until lightly toasted, about 1 minute; set aside.

Step 3 **SALSA ROSA WITH VEGGIE TOPPING**

4 tablespoon refined virgin coconut oil
1—16 oz bag shredded raw coleslaw
1 large onion—sliced 1/4" thick
2 large beefsteak tomato—sliced 1/2" thick
1/2 teaspoon salt
1/4 teaspoon pepper

Directions: Sauté cabbage in oiled skillet until wilted and remove from heat. Then re-oil skillet and sear tomato slices, flipping once until slightly brown. Repeat process with the onion slices.

Step 4 **THE FINISHING TOUCH**

1/3 cup sweet pickle relish
1 1/2 cup mayonnaise
1/2 cup ketchup
1 tablespoon Brandy (*optional*)
3 drops Tabasco sauce
2 tablespoon heavy whipping cream (*optional*)
1 tablespoon sugar (*optional*)

Directions: Mix above ingredients and spread on toasted buns. Add cooked burger and top with sautéed Veggie Topping.



Burris Country Kitchen™
717.367.2425
www.burriscountrykitchen.com
email: sales@burriscountrykitchen.com