

Smoking Shiitake Brazilian Burger™ Chipotle Salsa, Hummus Burger

Serves 6

Step 1 **BLACK BEAN BURGER**

4 frozen *Smoking Shiitake Brazilian Burgers*™

6 slices farmers cheese

Directions: Fry burgers in hot skillet until golden. Melt cheese on top.

Step 2 **TOASTED ROLL**

Directions: Sear or toast a roll of your choice in a buttered skillet until crusty. Kaiser roll works well. Spread the bottom half of each bun with avocado cream (*see below*). Top with cooked burger and some salsa and serve.

Step 3 **Avocado Cream**

1 cup sour cream
3 avocados
4 tablespoon fresh squeezed lime juice

Directions: Mix these ingredients together and puree until smooth.

Step 4 **SALSA**

6 large Roma tomatoes—skinned and chopped
4 fresh garlic cloves—chopped fine
1/2 cup red wine vinegar
1/2 cup finely chopped cilantro
Salt and pepper to taste

Directions: Mix the above Salsa ingredients together and garnish top of burger.



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