

Vegetarian *Patty-Up*® 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**

1 packet (or 3/4 cup, firmly pressed) *Patty Up*® Burger Mix
1/4 cup water
3 large eggs
4 tablespoons oil
1/2 cup bread crumbs
2 fresh garlic cloves—minced finely
1/3 cup fresh red pepper—minced
1/4 cup fresh onion—minced finely
1/4 cup fresh cilantro—finely minced
1/2 teaspoon salt
1/2 teaspoon coarsely ground black pepper
1 teaspoon soy sauce
1 tablespoon Worcestershire sauce

6 slices of munster cheese

Directions: Mix all the above ingredients (except cheese), and set aside (approximately 10 minutes). Then drop 1/3 cup prepared Burger mixture in well-oiled skillet and brown each side until golden.

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.

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