



Recipe name:

Smoked Jalapeño burger with smoked Jalapeño dressing and smoked Jalapeño fries

Recipe description:

Homemade jalapeño burger with smoked jalapeño dressing, onion, tomato and lettuce, served with fries and smoked jalapeño dressing.

A delightful meal that promises to tantalize your tastebuds. Each juicy beef patty is infused with the sweet and smoky PEPPADEW® Sweet Jalapeño Slices, creating a savoury foundation that's perfectly complemented by a generous slice of melted burger cheese. Accompanied by golden, crispy fries also drizzled with the distinctive smoked jalapeño dressing, this meal is a spicy, smoky and utterly satisfying experience ideal for a sunny afternoon in the garden.

Created by

@marks_kitchen_and_bbq

Prep Time

15 mins

Cook Time

20 mins

Serves:

2

Made with:

PEPPADEW® Jalapeño Slices

Course:

Lunch / Dinner

Occasion:

BBQ / Quick and Easy

Ingredients:

- 250g beef mince
- 1 handful of PEPPADEW® Sweet Jalapeño Slices, finely chopped
- 1 garlic clove, crushed
- Salt and pepper (to taste)
- 2 burger buns
- 2 slices burger cheese
- 2 slices of white onion
- 2 slices of beef tomato
- Lettuce leaves

Dressing

- 1 handful of PEPPADEW® Sweet Jalapeño Slices, chopped
- 4 tbsp mayonnaise
- 1 tbsp dijon mustard
- 1 tbsp of PEPPADEW® Sweet Jalapeño smoked flavoured brine
- Juice of ½ a lemon
- ½ tsp garlic powder
- ½ tsp paprika
- Salt (to taste)
- Fries

Optional Garnish

- PEPPADEW® Sweet Jalapeño Slices

Method:

1. Combine the burger ingredients in a bowl, mix well and form two beefburger patties.
2. In a bowl, combine all the dressing ingredients. Mix well and taste. Adjust salt and pepper and jalapeño brine to your liking.
3. Cook the burger on your BBQ until almost cooked, then top with burger cheese and continue cooking until through.
4. When burgers are resting, toast the buns on the BBQ.
5. To assemble, add to the bun a tbsp of dressing, onion, burger, cheese, tomato and lettuce then drizzle with more dressing.
6. Drizzle dressing over the fries and top with additional jalapeño slices before serving.