



# Hot & Spicy Burger

## directions

1. Mix together the bulk sausage, ground chuck, chipotle chile sauce, salt, and black pepper, and form into four burger patties. Chill for 30 minutes.
2. To make chipotle mayo, in a small bowl blend together mayonnaise and chopped chipotle chiles. Cover and chill until ready to use.
3. Grill or fry burgers until juices run clear and are done to your liking. Top burgers with slices of pepper jack cheese while still hot.
4. Smear chipotle mayo on bottom of each bun. Add arugula and cilantro leaves. Top with red onion slices.
5. Place cooked burger patties with cheese on top of onion slices, dollop on guacamole and top with slices of jalapeños. Serve with your favorite tortilla chips and a cold beverage... you may need it!

## notes

This burger is for hot and spicy lovers! It has chipotle peppers, jalapeño peppers, and pepper jack cheese all cooled down a bit with a nice topping of guacamole dip.

Chipotle peppers in adobo sauce are found in most supermarkets. They have a wonderful smokey, hot flavor. You can freeze any of the sauce and peppers you don't use for your next hot and spicy dish.



4  
*servings*

10 min  
*prep time*

25 min  
*cook time*

## ingredients

- 1 lb Swaggerty's Farm sausage
- ½ lb lean ground chuck
- 3 tablespoons chipotle chile sauce from a can of chipotle peppers in adobo sauce
- salt and black pepper
- 1 cup mayonnaise
- 2-3 chile peppers from a can of chipotle peppers in adobo sauce, chopped
- 2 fresh jalapeño peppers sliced
- 1 red onion thinly sliced
- Slices of pepper jack cheese
- 1 container of pre-made guacamole dip
- 4 burger buns
- Fresh arugula or baby spinach leaves
- Fresh cilantro leaves

Pairs well with: Fresh sliced tomatoes, salad, fruit, a cool drink

Special Kitchen Tools: Grill or pan