



Hot & Spicy Burger | Zesty Grilled Dinner

directions

1. Mix together Swaggerty's Farm sausage, ground chuck, chipotle chile sauce, salt, and pepper, and form into four burger patties. Chill for 30 minutes.
2. To make chipotle mayo, in a small bowl, blend mayonnaise and chopped chipotle chiles together. 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 the bottom of each bun. Add arugula and cilantro leaves. Top with red onion slices.
5. Add the burger patties, and spread a dollop of guacamole on top with slices of jalapeños.

4 servings	10 min prep time	25 min cook time
ingredients		
<i>1 lb Swaggerty's Farm sausage</i>		
<i>½ lb lean ground chuck</i>		
<i>3 Tbsp. chipotle chile sauce from a can of chipotle peppers in adobo sauce</i>		
<i>salt and pepper</i>		
<i>1 cup mayonnaise</i>		
<i>2-3 chile peppers from a can of chipotle peppers in adobo sauce, chopped</i>		
<i>2 fresh jalapeño peppers sliced</i>		
<i>1 red onion thinly sliced</i>		
<i>Slices of pepper jack cheese</i>		
<i>Homemade or store-bought guacamole dip</i>		
<i>4 burger buns</i>		
<i>Fresh arugula or baby spinach leaves</i>		
<i>Fresh cilantro leaves</i>		

To Serve

Serve burgers warm with your favorite chips and a cold beverage...you may need it!

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