



# 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 <i>servings</i>	10 min <i>prep time</i>	25 min <i>cook time</i>
<b>ingredients</b>  1 lb Swaggerty's Farm sausage  ½ lb lean ground chuck  3 Tbsp. chipotle chile sauce from a can of chipotle peppers in adobo sauce  salt and 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  Homemade or store-bought guacamole dip  4 burger buns  Fresh arugula or baby spinach leaves  Fresh cilantro leaves		

## To Serve

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

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