

Coleman's Grilled Jalapeno Burgers
Robyn Nick, Coleman Natural Foods, Golden, CO

Servings: 4

Ingredients:

2 pounds lean Coleman Natural ground beef
1/2 tablespoon coriander
1 tablespoon ground cumin
1 teaspoon salt
1/2 tablespoon chili powder
2 cloves garlic, chopped
1/2 bunch green onions, chopped
2 tablespoons chopped pickled jalapenos
1 egg
1/2 cup extra fine bread crumbs
2 red or other sweet onions, sliced

Instructions:

Combine all of the above ingredients, except the onions. Shape into four large patties and refrigerate for one hour.

Meanwhile, slice onions and sauté in cast iron skillet with two tablespoons of vegetable oil until brown. Keep warm.

To prepare grill, lightly grease rack and heat to medium high.

Place patties on grill and cover, cooking for five minutes on each side.

Lightly toast hamburger buns on grill.

Place one patty on bottom of each bun and generously top with sautéed onions.