

Cheese Burgers with Chipotle Ketchup

Category: Sandwich

Servings: 2

Rating: 10

Source: Based on an Epicurious.com recipe

Description:

We served a very nice merlot with these and it doesn't work. These burgers need to be served with beer.

An alternative: we tried this with English Muffins and spinach instead of lettuce and used our panini

Ingredients:

1 red onion	1/2" thick slices
1 olive oil	1/2 teaspoon or so
1 Sea salt	to taste
1 pepper	to taste
1 balsamic vinegar	2 teaspoon or so
1 ketchup	1/3 cup
1 chipotle chiles in adobo	1 teaspoon, minced
1 Hot salsa	1 tablespoon, tomato or chipotle
1 ground beef	3/4 lb, or so
1 cheddar cheese	enough for the burgers
1 kaiser rolls	enough for the burgers
1 butter	to taste
1 salad dressing	or mayonnaise if you prefer
1 lettuce	field blend, enough for the burgers
1 tomato	enough for the burgers, sliced thickly

Instructions:

Brush the onion slices with oil and sprinkle with sea salt and pepper. Grill them on the BBQ until grill marks appear, about 4 minutes per side over medium-high heat. Reduce the heat or move the onions to a cooler part of the grill, close the cover; and continue cooking until they are tender, about 10 more minutes. Toss them with one teaspoon of vinegar, cover; and chill until ready to use (up to a few days).

Mix ketchup, chipotle chiles, hot salsa, and a teaspoon of balsamic vinegar. Shape beef into patties and sprinkle both sides with coarse salt and pepper. Grill the burgers over medium-high heat on the BBQ until the bottoms start to darken and juices rise to surface, about 3 minutes. Turn them and cook to desired doneness, about 3 minutes longer for medium-rare. Top with the cheese, close the cover; and cook until the cheese has melted.

Toast the buns, and then assemble with butter, salad dressing or mayonnaise, chipotle ketchup,

onions, the beef patty, lettuce, tomato, and salt and pepper.