



Southwest Burger

Yield: 4 portions

Ingredients:

- 4 each - Sesame Seeded Kaiser Rolls
- 4 slices - Mozzarella Cheese
- 4 slices - Fresh Tomato
- 4 slices - Red Onion
- 8 ounces - Gunther's Gourmet Spicy chipotle Pepper & Smoked Corn Salsa
- 4 leaves - Romaine Lettuce
- 2 each - Jalapeno Peppers - Sliced
- Mustard
- Mayonnaise



Method:

1. Take meat and divide into 4 6-ounce burgers. Pan fry or grill to desired doneness.
2. Lightly toast buns.
3. Heat Gunther's Gourmet Spicy Chipotle Pepper & Smoked Corn Salsa in a small pot over medium low heat.
4. Place cooked burgers on roll and top with cheese. Place under broiler and melt cheese.
5. Top with heated salsa, lettuce, tomato, onions, jalapeno slices and mustard or mayonnaise.
6. Serve with pickles and fries or your favorite sides.

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