

Front Porch Burger

Wine Pairing: White Zinfandel

INGREDIENTS:

Mango Mayonnaise:

- ½ Cup olive oil mayonnaise
- 3 Tablespoons mango chutney
- Mix the 2 items together and set in refrigerator

Vinegar Onions:

- 1 Sweet medium onion, peeled and cut in half and then each half sliced in 1/8-inch thick slices (separate the onion pieces in bowl)
- ½ Cup red wine vinegar
- ¼ Cup vegetable oil
- ½ Teaspoon salt

(Place all items in shallow bowl cover and place in refrigerator; do this process first so it can marinate while preparing the rest of the burgers)

Burger Patties:

- 2 ½ Pounds ground sirloin
- 2 Tablespoons hamburger/burger seasoning (grocery store: spice aisle; key ingredients: salt, black pepper, onion, garlic)
- 1 Cup dried mango, cut into thin ¼-inch strips
- 2 Tablespoons fresh ginger, grated
- 1 Tablespoon Dijon mustard
- 3 Tablespoons mango chutney

INSTRUCTIONS:

Creation of Burger Patties:

1. Place ground sirloin in bowl and sprinkle with hamburger seasoning, add Dijon
2. Add mustard and mango chutney; mix well
3. Last, add the ginger and dried mango mix together gently and form into 6 patties

Grill Instructions:

4. For a charcoal grill with a cover: prepare a medium-hot fire
5. For a gas grill: preheat to medium-high heat

Cooking Patties:

6. Place the 6 gluten free hamburger buns in aluminum foil. Once covered, place in grill to warm while patties are cooking
7. Brush grill with vegetable oil prior to placing patties on the grill. It is important not to overcook or burn the burger patties; temperature should not get over 350 degrees. (Cooking time is about 15 minutes - I only turn the patties once; on the second turn when they start to run juice in the middle, I take them up.)
8. They will finish cooking during the rest time as you prepare and build your burger

To Serve:

9. Spread mango mayonnaise on each side of the warm bun
10. Next, place burger patty on bottom bun then top patty with six or seven individual vinegar onion pieces and place top bun on burger patty. Do this with each of the 6 burgers.
11. Enjoy!