

Carne Asada Tostone Burger with Elote Corn Relish and Spicy Jalapeño Crema

Wine Pairing: Sangria

INGREDIENTS:

- ½ Cup fresh orange juice
- ¼ Cup fresh lime juice
- 1 Tablespoon minced garlic
- 1 Tablespoon pickled-jalapeño slices, minced
- 1 Small red onion (about the size of a baseball), diced
- 1 Teaspoon kosher salt
- ½ Teaspoon cracked black pepper
- 2 Pounds ground beef (80 percent lean, 20 percent fat)
- 3 Ears corn on the cob, husks still attached
- ½ Cup mayonnaise
- 1 Cup white Mexican crumbling cheese (like cotija or queso fresco)
- 3 Scallions, diced
- 1 Tablespoon dried chili pepper seasoning
- 1 Cup Mexican crema (can substitute sour cream)
- 2 Tablespoons pickling liquid (from the jar of pickled jalapeños)
- 1 Liter canola oil
- 6 Green (under-ripe) plantains

INSTRUCTIONS:

1. Set grill to high heat (about 450 degrees)
2. Combine orange juice, lime juice, garlic, jalapeño, onion, salt and pepper in a bowl and whisk to combine
3. Add ground beef and gently fold together until all ingredients are well combined
4. Allow beef mixture to sit and flavors to marry while you complete the other elements of the dish
5. Place corn, still in its husks, on the grill and close the lid
6. Grill 10 minutes, flipping after 5 minutes; when done, remove husks
7. Cut kernels from cobs and place in a large bowl
8. Hold cobs over the bowl of kernels and, using the back of your knife, run it down the cobs to release any milk into the bowl as well
9. Fold in mayonnaise, cheese, scallions and chili pepper seasoning; set aside
10. Whisk Mexican crema and jalapeño pickling liquid together until smooth; set aside
11. Using a candy thermometer, heat canola oil to 350 degrees in a heavy bottomed saucepan
12. Remove skins from plantains and cut each in half
13. Then trim off the pointy tops and bottoms, so each plantain is now 2 similarly sized halves with similarly sized ends
14. Working in batches, carefully drop plantain halves in the oil and cook 2 to 3 minutes, or until golden
15. Remove from oil and allow to cool a few minutes, just long enough so that you can touch them with your hands
16. Wrap a cutting board and the bottom of an omelet pan in aluminum foil
17. Working with 1 piece at a time, lay plantains on the aluminum wrapped cutting board and flatten to about ¼-inch thick with the aluminum wrapped bottom of the omelet pan
18. The plantains will still be warm and mushy enough for you to shape them into more circular circles after they are flattened
19. Working with one at a time, drop flattened plantains into the oil and cook until crisp – about 1 to 2 minutes
20. Remove to a paper towel lined plate; set aside
21. Divide ground beef mixture into 6 evenly sized patties and place on the grill
22. Grill burgers 5 minutes per side, until a nice crust has formed and the burgers have reached 160 degrees on a meat thermometer
23. To assemble, spread some jalapeño crema on ½ of the tostones
24. Top each with a burger patty and a generous spoonful of elote corn relish
25. Spread some more jalapeño crema on the remaining tostones and place on top of the burgers.
26. Enjoy!