

# Green Chili Enchilada Burger

*Pairs With: Pink Moscato*

*Chef: Tamie Joeckel*

**Burger Type:** Beef

**Bun Type:** Plain White Bun

## INTRODUCTION:

My mom and sisters have always loved Sutter Home Pink Moscato - and not just because it's our favorite color - but it's a great pairing with super spicy food like my burger.

Serves: 6 Regular-Sized Burgers

## INGREDIENTS:

Burger Assembly:

- 4 slices bacon
- 1 habanero pepper
- 1 1/2 lbs ground beef
- 1 cup shredded pepper jack cheese
- 6 large white hamburger buns
- 6 tbl. softened butter
- 3 cups mixed greens and lettuce
- 2 sliced tomatoes
- 6 slices pepper jack cheese

Green Pepper Sauce:

- 2 tbl. vegetable oil
- 3 poblano peppers
- 1 small jalapeno
- 1 small yellow onion
- 4 tomatillos
- 2 garlic cloves

- 1/2 cup water
- 1 tsp. salt
- 1 tsp. ground cumin
- 2 tsp. granulated sugar

Mayo Dill Sauce:

- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1/2 cup plain Greek yogurt
- 1 tbl. Dijon mustard
- 1 small shallot, diced finely
- 1 tbl. fresh dill
- 1 tsp. salt

Onion Rings:

- 3 cups buttermilk
- 4 cups all-purpose flour
- 1/2 cup cornstarch
- 2 tbsp seasoned salt
- 2 tbsp baking powder
- 1/2 tsp table salt
- 2 large onions, peeled and sliced into large, separate rings about 1 inch thick
- 6 cups vegetable oil for frying
- 1 large paper grocery bag

**INSTRUCTIONS:**

1. In a skillet, brown the bacon. Drain and set aside. When cooled, crush the bacon to create bacon bits.
2. Finely dice the habanero pepper.
3. In a large bowl, combine the ground beef, 1 tbl. salt, habanero pepper, shredded pepper jack cheese and bacon bits. Mix to blend. Separate 6 balls of meat and then form into patties with a divot/indentation in the middle. Grill the burgers until desired temperature per your guests requests. Top each with a slice of the pepper jack cheese.

4. Add the vegetable oil to a large cookie sheet. Cut the poblano peppers in half and remove seeds, veins. Do the same to the jalapeno. Place peppers on the cookie sheet.
5. Peel and rinse the tomatillos. Place on cookie sheet.
6. Remove skin from the yellow onion. Cut into quarters and place on cookie sheet.
7. Peel the garlic and place on cookie sheet. Sprinkle all with 1 tbl. salt.
8. Use your hands and make sure all the veggies are tossed in the oil. Make sure all peppers are "skin up" on the sheet. Place the cookie sheet under a broiler (or on your grill) and cook for 15 minutes until the skins are blackened.
9. When the veggies are blackened, place everything in a blender along with the water, salt, cumin and sugar. Blend until smooth and set aside.
10. To make the mayo dill sauce, in a medium bowl mix 1/2 cup mayonnaise, 1/2 cup sour cream, 1/2 cup plain Greek yogurt, mustard, shallot, dill and salt and whisk together. Set aside.

#### Onion Rings:

11. Heat the oil in a large dutch oven to 375 degrees.
12. Add buttermilk to large bowl. In a separate bowl, combine flour, cornstarch, seasoned salt, baking powder, pepper, and salt. Transfer flour mixture to double-bagged large paper shopping bag.
13. Toss onion rings in buttermilk. Shake off excess buttermilk and transfer to flour mixture in the paper bag. Close the top of the bag and shake vigorously to coat onion rings in flour mixture. Remove onion rings, shaking off excess flour mixture, and transfer to rimmed baking sheet.
14. Cook the onion rings in the hot oil. When browned and crispy, place on a paper towel lined cookie sheet.
15. Assemble the burgers:
16. Add a grill pan to the grill and heat. Spread each bun with butter and place facedown on the grill to heat/brown.
17. Slather buns with the mayo dill sauce. Place the burger patty, greens, and sliced tomatoes. Spoon green chili sauce on top. Place onion rings on each burger along with the top bun.