

Cochinita Pibil Burger

Pairs With: Sauvignon Blanc

Burger Type: Pork

Bun Type: Potato

Entrant Name: Abigail Argersinger

Location: Cedar Creek, Texas

INTRODUCTION:

My husband and I have travelled extensively in Mexico - we love everything about it, the culture, the people, and especially the FOOD! A favorite is cochinita pibil - pork slow roasted with achiote and bitter orange, typically served with pickled onions and avocado along with corn tortillas. Here we have recreated it in burger form, with delicious results!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Onions:

- 6 ¼ -inch thick slices of red onion
- 1 teaspoon salt
- 1 teaspoon sugar
- ¼ cup red wine vinegar
- ¼ cup water

Slaw:

- 1 cup chopped purple cabbage
- 1 lime
- ½ teaspoon salt
- ¼ cup chopped cilantro
- 1 medium-sized avocado

Patty:

- 1.5 pounds ground pork
- 5 tablespoons achiote paste
- 1 lime
- 1 cob of corn

Additional:

- 6 potato buns
- 6 ¼-inch slices of panela cheese

INSTRUCTIONS:

1. Pickle the onions: place the sliced onion, salt, sugar, vinegar and water in a shallow covered container. Give it a good shake and set aside. You'll want to shake it again now and then while you prepare the burgers
2. Toss the cabbage with the salt and juice from the lime. Chop the cilantro, peel and dice the avocado into approximately ¼ -inch cubes. Gently toss all ingredients together and set aside
3. Make the patties: Put the pork into a bowl. Use your clean fingers to crumble the achiote paste over the pork
4. Zest the lime into the bowl then squeeze the juice in. Cut the corn away from the cob, then use clean hands to gently mix all of the ingredients together
5. Gently form 6 patties that are slightly wider than your buns. Place them in the fridge until you are ready to grill
6. Heat your grill to medium high. Brush it with oil or spray it with grill specific non-stick spray
7. Once the grill is hot, gently place the patties on it and grill for 5 minutes on each side, lowering the lid while they are cooking. In the last 2 or 3 minutes place a slice of panela on each burger, and place the buns cut side down around the edge to toast

8. Remove the onions from the pickling liquid and gently pat them dry with a paper towel.
9. Place a patty on each bottom bun, top with a slice of pickled onion and equal portions of the avocado cabbage slaw. Add the top buns

Cooking tip: While you are grilling it is likely that a few corn kernels will escape into the grill and pretend that they are firecrackers, so be aware of that when lifting the lid and flipping the patties.