

# Jungle Burger

*Pairs With: Pink Moscato*

**Burger Type:** Beef

**Bun Type:** Potato

**Entrant Name:** Suzanne Pherigo

**Location:** Loveland, Colorado

## INTRODUCTION:

Tropical flavors and jalapeno heat are a classic combination. The addition of freeze-dried mango elevates this flavor profile to a new level. Enjoy these burgers on a hot summer day along with a chilled glass of Sutter Home Pink Moscato!

Serves: 6 Regular-Sized Burgers

## INGREDIENTS:

- 2 tablespoons brown sugar
- 1 tablespoons paprika
- 2 teaspoons salt
- 2 teaspoon ground black pepper
- 2 teaspoon red chili powder
- 1 teaspoon garlic powder
- 1 teaspoon ground thyme
- 1 teaspoon ground rosemary
- 1 ounce freeze-dried mango
- 12 ounce container whipped cream cheese
- 3 pounds 80% lean ground beef
- 6 jalapeno peppers
- 6 pineapple rings
- 2 to 3 limes, enough for 6 teaspoons of juice

- 6 1-ounce slices pepper jack cheese
- 6 potato hamburger buns
- 6 iceberg lettuce leaves, the size of the hamburger buns
- 6 thin slices red onion
- Vegetable oil to grease grill grates

## INSTRUCTIONS:

1. Clean and preheat your grill to high heat
2. To make the burger spice mix, in a small bowl, combine the brown sugar, paprika, salt, ground black pepper, red chili powder, garlic powder, ground thyme and ground rosemary. Mix well
3. To make the mango cream cheese, place the freeze-dried mango into a zip-top bag. Using a heavy weight, like a rolling pin, crush the mango into powder. Mix the powder with the whipped cream cheese. Keep cool until ready to use
4. Juice the limes into a small bowl
5. Divide the beef into six equal portions
6. Shape into six patties, by pressing between two pieces of parchment paper. By pressing between the parchment paper, you will be able to easily compact the meat and shape to the size of the buns
7. Place the jalapenos onto the heated grill and roast until the skin is blistered and the peppers are soft. Turn so that all sides get roasted. This will take about 5 minutes
8. Cut the stems off the jalapenos and slice lengthwise so you can flatten the peppers. Keep warm, either on the side of the grill or in a covered dish, until ready to use
9. Brush the grill rack with oil. Place the pineapple rings on the grill to roast and get grill marks, about 1 minute per side. Keep warm, either on the side of the grill or in a covered dish, until ready to use
10. Brush the grill rack with oil again. Place the burger patties on the grill. Grill for about 4 to 5 minutes per side, or until desired level of doneness is reached
11. During the last minute of cooking, drizzle 1 teaspoon of lime juice over each patty, then top each patty with a slice of pepper-jack cheese and cover the grill to allow the cheese to melt slightly

12. While the patties are cooking, toast the hamburger buns on the grill until lightly golden
13. To assemble the burgers, spread an ounce of cream cheese on both the tops and bottoms of the buns
14. Place a patty on the bottom bun. Top with a flattened jalapeno, pineapple ring, lettuce leaf and ring of red onion
15. Close the burger with the top bun
16. Serve immediately

Cooking Tip: By forming the patties between two pieces of parchment, you can easily shape to the size you want, and compact well.