



Chipotle Pork Burgers

with Guacamole (Serves 4)

Ingredients for Burgers:

- 1.5 pounds pork butt or shoulder, cubed
- 4 Onion Buns
- 4 slices jalapeno cheese
- 2 Chipotle peppers in adobo sauce, chopped
- 2 tsp cilantro
- Kosher Salt to taste
- Pepper to taste
- Garlic Powder to taste

Ingredients for Guacamole:

- 2 avocados, peeled, seed removed
- 1/4 cup chopped purple onion
- 1 Roma Tomato, chopped
- 1 Tbsp cilantro
- Juice of 1/2 lime
- 1/2 tsp garlic powder
- 1/8 tsp ground pepper
- 1/2 tsp salt

Preparation Instructions:

Run cubes of pork through the meat grinder using the large grinding wheel. Mix in peppers and seasonings, then run through the grinder again using the medium grinding wheel. Form into 4 thick burgers and put them on the grill until the internal temperature reaches 165 degrees.

While they cook, make the guacamole. Mash together the fresh ingredients and then fold in the seasonings.

Toast onion buns on the grill, then remove. Top each burger with a slice of cheese. Allow to melt while spreading quacamole on each bun. Top each bun with the pork burger, and enjoy with chips and remaining quacamole.