

EPIC BURGER WITH TOMATO CHUTNEY



FOR THE TOMATO CHUTNEY:

1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes. whole

1 cup vellow onion, chopped

1/2 cup granulated sugar

1/4 cup balsamic vinegar 2 tbsp canola oil

2 tbsp fresh ginger, chopped

FOR THE BURGERS:

4 buns

2 lh Ground heef

1 white onion, sliced

4 leaves Baby Bib Boston Lettuce

1/4 cup rosemary, chopped

1/4 cup mint, chopped

1/4 cup sliced pickles, optional

1/4 cup dijon mustard, optional

Salt and pepper to taste

8 slices Monterrey Jack Cheese

FOR THE BURGERS:

In a medium mixing bowl, combine ground beef, rosemary, mint, salt and pepper.

With clean hands, gently combine mixture until well blended.

Shape into 4 regular burgers. Grill about 5 minutes per side, add 2 slices of cheese onto each burger.

Place each beef burger on a bun, add one lettuce leave, sliced onions, sliced pickles and mustard.

Top with tomato chutney and serve.

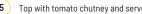


Add all ingredients into a saucepan and bring the mixture to gradual simmer using medium-high heat.

Simmer uncovered for 20 minutes, or until ingredients have broken down into a thick sauce.

Set aside or refrigerate.









10 min PRFP.

20 min COOKING



