



## Mexican Burger with Spicy Mayo

PREP TIME	TOTAL TIME	SERVES
15 Min	45 Min	4



Reward your tastebuds with this Mexican-inspired burger, topped with a homemade mayo that packs a kick. Courtesy of Black Diamond.

### DIRECTIONS FOR: MEXICAN BURGER WITH SPICY MAYO

#### INGREDIENTS

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#### Mexican Burger

- 454 g lean ground beef
- 3 tsp cumin
- 6 Tbsp Black Diamond Sharp Cheddar Cheese Spread
- ½ tsp salt
- 2 tsp pepper
- 1 egg, beaten
- ¼ cup breadcrumbs
- 3 Tbsp coriander, chopped
- 1 tsp pickled jalapeno, chopped

#### Spicy Mayo

- 2 Tbsp mayonnaise
- 1 tsp chili powder
- 6 Tbsp Black Diamond Sharp Cheddar Cheese Spread

4 rustic hamburger buns (to finish)

4 leaves lettuce (to finish)

1 tomato, sliced (to finish)

## DIRECTIONS

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### Mexican Burger

1. Set your BBQ to medium high and allow to heat up.
2. In a medium sized bowl, mix together the beef, cumin, 6 tbsp of Black Diamond Sharp Cheese Spread, salt, pepper, egg, breadcrumbs, coriander, and pickled jalapeno. Shape this beefy mixture into 4 patties and set aside.

### Spicy Mayo

1. Combine together the remaining Black Diamond Sharp Cheese Spread and chili powder until thoroughly blended. Mix in the mayo and leave this spicy mayo on standby.
2. Cook burgers on the BBQ and grill your buns. Once burgers are done to your liking, build them up with the lettuce, tomato, and spicy mayo. Serve with chips and salsa.

See more: [Mexican](#), [Summer](#), [Main](#), [Dinner](#), [Beef](#)

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<http://www.foodnetwork.ca/recipe/mexican-burger-with-spicy-mayo/13741/>