

Tex-Mex Burgers with Chipotle Ketchup

Makes 4 burgers

- 1 lb. ground beef or sirloin
- 1/2 cup sliced scallions
- 2 cloves garlic, pressed or finely minced
- 2 tsp. worcestershire sauce
- 1 tsp. cumin
- 1/2 tsp. oregano
- 3/4 tsp. aleppo (or other) chili powder
- 2 Tbsp. fresh chopped parsley
- a few dashes of cayenne pepper
- 1 tsp. salt
- ground pepper to taste
- 2 oz. monterey jack or cheddar or whatever kind of cheese you want

Chipotle Ketchup

- 1-2 chipotles in adobo (depending how spicy you want it)
- 1 Tbsp. cider vinegar
- 1/2 cup crushed tomatoes
- 1 tsp. brown sugar
- salt and pepper

Make the ketchup, by combining all the ingredients into a small sauce pan. Bring to a boil and then reduce to a simmer. Simmer for a few minutes to marry the flavors, and taste for seasoning. Set aside to cool slightly as you make the burgers.

Mix all the ingredients for the burger (except the cheese) into a bowl. Divide the mixture into 4 parts and stick a piece of cheese in the center of each part, pressing around it to seal it in.

Grill or broil the burgers until done. Garnish with anything you'd like.