

California Club Chicken Burgers

Serves 4

1 lb. ground chicken
1/2 tsp. ground cumin
1/2 tsp. oregano
1 clove garlic, finely minced or pressed
3/4 tsp. kosher salt
ground pepper
4 thick cut slices of bacon, cooked and cut in half
1/2 cup guacamole or 1 sliced avocado
4 toasted buns

Lightly mix together the chicken, cumin, oregano, garlic, salt and pepper. Form the mixture into 4 patties. Grill, pan-fry, or broil the patties until cooked through. Top with 1 slice (2 pieces) of cooked bacon and guacamole, and serve on toasted buns.

Guacamole

1 ripe avocado
1/4 cup minced onion (preferably red but use what you have)
1/2 - 1 jalapeño (depending how spicy you want it), seeds and ribs removed, minced
1 clove garlic, finely minced or pressed
1 Tbsp. chopped fresh cilantro
1/3 cup seeded and diced tomatoes
juice of half a lime
salt and pepper

Cut the avocado in half and remove the pit (I like to whap my knife against it and then pull it right out). Scoop the avocado out and into a bowl. Mash it with a fork and then add the onion, jalapeño, and garlic and mash a little more (to your desired consistency). Stir in the cilantro, tomatoes, lime, and salt and pepper to taste.