

Pepper Jack Burgers

Makes 5 servings

1 ½ pound ground chuck
½ cup crushed French fried onions
2 jalapenos, seeded and minced
1 teaspoon ground cumin
¼ teaspoon salt
¼ teaspoon ground black pepper
5 slices Monterey Jack cheese with peppers
1 red onion, cut into 5 (1/4 inch thick) slices
1 tablespoon vegetable oil
5 kaiser buns, split, buttered and toasted
Cilantro Mayonnaise (recipe follows)
5 slices tomato
1 ¼ cups shredded iceberg lettuce
Spicy Ketchup (recipe follows)

Spray grill rack with nonstick nonflammable cooking spray. Preheat grill to medium-high heat. In a medium bowl, gently combine ground chuck, onions, jalapenos, cumin, salt, and pepper. Shape mixture into 5 (½ inch thick) patties. Grill patties covered with grill lid, for 5 minutes per side or until desired degree of doneness. Top each burger with 1 slice cheese, and remove from the grill.

Brush both sides of onion slices with oil. Grill onion slices for 4 to 5 minutes per side or until onion is tender.

Spread bottom of each bun with desired amount of Cilantro Mayonnaise. Place ¼ cup shredded lettuce, 1 slice tomato, 1 burger, and 1 grilled onion slice on bottom of each bun. Spread each bun top with desired amount of Spicy Ketchup. Cover burgers with bun tops. Serve immediately.