

Burgers' new boundaries



Few menu items have as much universal appeal as the burger. Whether it's a classic beef patty between the buns or one formed from turkey, pork, lamb, bison or veggies, burgers make their appearance on a good percentage of restaurant menus and in every foodservice segment. While a customer may crave a juicy cheeseburger one day, a scratch-made falafel patty or Italian stuffed burger may satisfy the next. To prevent burger boredom, chefs are constantly introducing new riffs on traditional builds, experimenting with different condiments, toppings and carriers and playing around with seasonal and global flavors. These 10 burgers demonstrate the great variety of craveable options out there.

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Cultivate House Burger

“The boutique blend of chuck, brisket and sirloin makes this burger stand out,” says University of Washington chef Tracey MacRae. “Then we signaturize it with our housemade smoky lather and peppashire pub cheese and serve it on a pretzel bun with a side of garlic-rosemary tots.”



*Recipe from chef
Tracey MacRae,
University of
Washington
Serves 1*



PHOTO COURTESY OF UNIVERSITY OF WASHINGTON

Ingredients

PEPPASHIRE PUB CHEESE

- 5 lb. sharp cheddar cheese, shredded, at room temperature
- 1 cup stoneground brown mustard
- 12 oz. brown ale, at room temperature
- 1 cup minced yellow onion
- 1 cup thinly sliced chives
- 2 cups drained and finely chopped peppadew peppers

BURGER

- 6 oz. boutique blend beef (chuck-brisket-sirloin) or 80/20 chuck
- ½ tsp. kosher salt
- ¼ tsp. freshly ground black pepper
- 1 pretzel bun, sliced
- ¼ oz. clarified butter

- 1 oz. peppashire pub cheese
- 1 oz. hand-leafed iceberg lettuce, folded to fit the burger
- 2 slices tomato
- 2 slices red onion
- 3 slices dill pickle chips
- ½ oz. smoky mojo slather

SMOKY MOJO SLATHER

- 2 qt. real mayonnaise
- 2 cups barbecue sauce (sweet and spicy or sweet and smoky)
- 1 tbsp. smoked paprika
- 1 tbsp. chipotle powder
- 2 tsp. onion powder
- 2 tsp. garlic powder

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Cultivate House Burger



*Recipe from chef
Tracey MacRae,
University of
Washington*

Serves 1

Steps

- 01** For peppashire pub cheese: In large bowl, combine all ingredients except peppers. Transfer in batches to food processor; process/pulse until cheese is spreadable but still has some texture. Fold in peppers by hand.
- 02** Pack cheese into plastic or glass container; refrigerate at least 8 hours prior to use.
- 03** For smoky mojo slather: In large bowl, combine all ingredients; whisk to blend. Refrigerate at least 2 hours for flavors to marry prior to use.
- 04** For burger: Break up beef with fingers if it is dense or compounded from packaging. (Don't overhandle—heat from hands melts fat and promotes toughness.)
- 05** Weigh 6 ounces beef and gently shape burger by hand into a half-inch-thick patty, taking care not to pack meat too tightly. (Keeping the pack a little loose produces a juicier burger.)
- 06** Season burger on both sides with salt and pepper. Griddle burger on flattop to desired temperature, taking care not to spank, pat or press the burger; this only presses the juices out.
- 07** While burger is griddling, brush bun with clarified butter and toast on flattop.
- 08** To serve, spread pub cheese on bottom portion of bun and top with cooked patty. Top with lettuce, tomatoes, onions and pickle slices; slather top bun with smoky mojo. Close burger with bamboo topknot skewer and plate.

Stephanie Izard's Blended Burger

Chef Stephanie Izard mixes ground beef with shiitake mushrooms to create her version of the plant-forward blended burger. She differentiates the burger with housemade seasonal condiments, including asparagus tapenade, rhubarb mostarda and brown butter miso aioli.



*Recipe from chef
Stephanie Izard,
Girl & the Goat*

Serves 4



SHUTTERSTOCK

Ingredients

BURGER

1 lb. shiitake mushrooms,
stems removed
Olive oil
2 tsp. kosher salt
1½ lb. 80/20 ground
beef
1 cup arugula
1 tbsp. extra virgin olive
oil
4 burger buns

ASPARAGUS TAPENADE

2 cups asparagus pieces
in ¼-in. thick slices,
woody stems removed
¼ cup nicoise olives,
roughly chopped
2 tbsp. roughly chopped
fresh mint
½ tbsp. grated
lemon zest

BROWN BUTTER MISO AIOLI

2 tbsp. white miso
2 tbsp. brown butter
½ cup mayonnaise
2 tsp. lemon juice
¼ cup sour cream

RHUBARB MOSTARDA

1 cup white wine vinegar
½ cup sugar
1 tbsp. mustard seeds
½ tbsp. Dijon mustard

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Stephanie Izard's Blended Burger



Recipe from chef
Stephanie Izard,
Girl & the Goat

Serves 4



Steps

- 01** For burgers: Preheat oven to 325 F.
- 02** Toss shiitake mushrooms in oil and season with salt. Roast shiitakes for 12 to 15 minutes, until tender. Cool completely; pulse in food processor until finely minced.
- 03** In stand mixer with paddle attachment or by hand, blend meat, minced mushrooms and salt to a homogenous mixture. Form into 4 equal-sized burger patties. Rest in refrigerator for at least 30 minutes.
- 04** For asparagus tapenade: Heat a saute pan over medium heat. Add a small splash of oil to the pan and saute asparagus until just tender, about 2 minutes. Transfer to bowl and allow to cool. Once cooled, mix with nicoise olives, fresh mint and lemon. Refrigerate until ready to use.
- 05** For brown butter miso aioli: Preheat oven to 350 F. Spread miso on sheet pan; brown in oven for 4 minutes. Stir and cook for another 3 minutes until medium caramel color. Remove from oven and let cool completely.
- 06** Blend toasted miso, brown butter, mayonnaise and lemon juice until smooth. Transfer to a bowl and fold in sour cream. Refrigerate for up to 3 days.
- 07** For rhubarb mostarda: In small saucepan, bring vinegar and sugar to a boil. Whisk to dissolve sugar. While hot, pour 1 tablespoon over mustard seeds. Set aside remaining vinegar and allow to cool to room temperature. Pour cooled vinegar mixture over rhubarb and allow to stand for 2 hours.
- 08** Strain mixture and rough chop 1 cup pickled rhubarb. Mix chopped rhubarb with pickled mustard seeds and Dijon mustard. Remaining pickled rhubarb can be stored in the refrigerator for up to a month.
- 09** Build burgers: Sear or grill burgers on flattop or grill to desired doneness. Toss arugula in olive oil with a small pinch of salt; set aside. For each burger, spread bottom bun with 2 tablespoons brown butter miso aioli and top with a ½ cup asparagus tapenade. Top with cooked burger patty and dressed arugula. Spread top bun with rhubarb mostarda.

Falafel Burgers

Commercially produced plant-based burgers are available from several manufacturers, but they can be expensive and overly processed. At Northern Arizona Healthcare, the foodservice kitchen created its own falafel burger—a blend of chickpeas, tahini and spices. It's served with housemade tzatziki on a pita or bun.



Recipe from
Northern Arizona
Healthcare
Serves 8



SHUTTERSTOCK

Ingredients

TZATZIKI SAUCE

1½ oz. plain yogurt
¼ oz. garlic granules
1 oz. cucumber, finely chopped
1 lemon, juiced

FALAFEL BURGERS

16 oz. canned chickpeas (garbanzos), drained
⅓ cup tahini paste
4 oz. plain Greek yogurt
3 tbsp. lemon juice
4 oz. onions, chopped
2 oz. fresh parsley, chopped
2 oz. garlic, peeled and minced
¾ oz. fresh cilantro, chopped

1½ tsp. ground coriander
1 tsp. ground cumin
¼ oz. cayenne
¼ cup all-purpose flour
2 oz. baking powder
Vegetable oil
6-in. pita breads or burger buns
Cucumber slices
Tomato slices
Red onion slices

Steps

- 01** For tzatziki, combine all ingredients in bowl until well-mixed. Refrigerate until ready to serve.
- 02** For burgers, pulse drained chickpeas in food processor until smooth. Add tahini, yogurt, lemon juice, onions, parsley, garlic, cilantro, coriander, cumin and cayenne. Lightly pulse until blended but still coarse.
- 03** In small bowl, blend flour, baking powder and ¼ cup oil to make a roux. Stir into chickpea mixture until well mixed.
- 04** In deep fryer, heat vegetable oil to 375 F. Scoop chickpea mixture into 2-ounce portions and flatten slightly. Deep fry until crispy. (Burgers can also be cooked on the grill.)
- 05** To serve, place on pita or buns and top with cucumber, tomato, onion and tzatziki.

Kickin' Habanero Burger

Operators are appealing to heat-seeking customers with burger condiments spiced up with chile peppers and hot sauces. Chef Sean Brasel spikes housemade aioli with habaneros and serrano chiles to fire up his signature burger, slightly mellowing the effect with tomato-bacon jam, melted cheddar and cool lettuce leaves.



*Recipe from chef
Sean Brasel,
Meat Market*

Serves 1



SHUTTERSTOCK

Ingredients

HABANERO AIOLI

- 2 ½ tbsp. extra virgin olive oil
- ¼ cup mayonnaise
- 2 tsp. minced scallion
- 1 ½ tsp. minced serrano pepper, seeds removed
- ½ tsp. minced habanero chile, seeds removed
- 1 clove garlic, chopped
- 1 ½ tsp. chopped shallot
- ¾ tsp. minced parsley
- ½ tsp. minced mint
- ½ tsp. minced basil
- ¼ tsp. dry dashi
- 1 tsp. water
- 1 lemon, zest and juice
- ¼ tsp. kosher salt
- Black pepper, to taste

TOMATO-BACON JAM

- 2 tbsp. olive oil
- ¼ white onion, chopped
- 2 garlic cloves
- 2 Roma tomatoes, deseeded and quartered
- ¼ cup white wine
- 2 tbsp. white wine vinegar
- 2 tbsp. sugar
- 2 tbsp. roasted bacon

BURGER

- 8 oz. ground certified Angus beef chuck patty
- 1 brioche bun
- 2 oz. white cheddar cheese
- 2 vine-ripened tomato slices
- 1 leaf lettuce
- Salt and pepper, to taste
- Crispy onions

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Kickin' Habanero Burger



*Recipe from chef
Sean Brasel,
Meat Market*

Serves 1

Steps

- 01** For the habanero aioli: In a food processor, combine olive oil, mayonnaise, scallion, serrano pepper, habanero, garlic, shallot, parsley, mint, basil, dry dashi, water, lemon zest and juice, kosher salt and black pepper to taste. Blend ingredients until combined. Set aside.
- 02** For the tomato-bacon jam: In a medium skillet, heat oil over medium heat. Sweat onions and garlic in hot oil. Add tomatoes, liquids and sugar. Reduce to low heat and reduce mixture until almost dry. Add salt and pepper to taste. Fold in the roasted bacon.
- 03** For the burger: Season burger patty with salt and pepper and grill to desired temperature. Add the white cheddar to the patty while on the grill to melt the cheese.
- 04** To serve, toast both halves of brioche buns on grill. Spread 1 tablespoon habanero aioli on both sides of bun. Place burger patty on bottom bun with tomato-bacon jam, crispy onions, lettuce and tomato on top.

Cranberry Apple Turkey Burgers with Aged Asiago Cheese

Burger-bored customers may appreciate a seasonal condiment on the same old patty. Chef Sanford D'Amato differentiates a turkey burger with a topping of sauteed apples and cranberries. Asiago cheese complements the fruity topping with another layer of flavor for a cheeseburger that will excite guests in fall.



Recipe from chef
Sanford D'Amato

Serves 4



PHOTO COURTESY OF C/O WISCONSIN MILK MARKETING BOARD

Ingredients

BURGER

- 1 cup fresh cranberries, rinsed and drained
- 6 tbsp. water, divided
- 3 tbsp. sugar
- ¼ cup plain dry breadcrumbs
- 1 lb. ground turkey
- 2 scallions, thinly sliced, rinsed under warm water and drained
- 1 cup (about 3 oz.) aged Asiago cheese, grated
- 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 4 tbsp. olive oil, divided
- 4 quality hamburger buns, split
- 1 Granny Smith apple, peeled, cored and cut into 12 slices
- 4 slices aged Asiago cheese

Steps

- 01 Place cranberries, 4 tablespoons water and sugar in small saucepan; cover. Bring to a simmer and cook until all cranberries pop. Do not overcook. Remove to a bowl and cool, partially covered, in the refrigerator.
- 02 In large bowl, mix breadcrumbs with remaining 2 tablespoons water. Add turkey, scallions, grated cheese, salt and pepper; mix well. Form mixture into four equal ½-inch-thick patties.
- 03 Heat large saute pan over medium heat. Add 1½ tablespoons olive oil. When hot, add burgers and saute 4 minutes per side or until thoroughly cooked.
- 04 While burgers cook, cut buns and brush cut sides with olive oil. Lightly toast oiled sides of buns in separate pan.
- 05 Toss sliced apples with remaining 1½ tablespoons olive oil. When burgers are cooked, remove from pan; pour out any excess oil. Return pan to heat and add apples. Saute apples 3-5 minutes or until light golden in color and cooked through.
- 06 Place burgers on bun bottoms; top each with cheese slice and two apple slices. Spoon cranberry sauce over top with slotted spoon and place bun tops over cranberries.

Seminole Plant-Based Burger

Instead of sourcing a ready-made veggie burger, chef Travis Johnson created a plant-based burger from scratch to serve at FSU's JStreet Grill, one of four micro-restaurants within the college's 1851 dining venue. Cooked grains and pulses were already on the menu in wraps, bowls and at the salad bar, so he combined a cooked sorghum-rice blend with lentils and garbanzos for the burger's base. A salsa made from local tomatoes and chunks of avocado tops the cooked patty.



*Recipe from chef
Travis Johnson,
Florida State
University Seminole
Dining*
Serves 4



PHOTO COURTESY OF FLORIDA STATE UNIVERSITY

Ingredients

GARNET AND GOLD AVOCADO SALSA

2 avocados, peeled, pitted and diced
¼ cup chopped fresh parsley
1 cup red and yellow teardrop tomatoes, quartered
1 garlic clove, minced
½ lime, juiced
¼ cup chopped cilantro
2 tbsp. orange juice
Salt and pepper, taste

BURGER

4 tbsp. canola/olive oil blend, divided
¼ cup chopped sweet onion

¼ cup chopped carrot
¼ cup chopped celery
2 garlic cloves, minced
2 cups cooked green and black lentil/split garbanzo mix
2 cups spinach, stemmed
¼ cup fresh parsley springs
½ lime, juiced
Pinch kosher salt
Pinch ground black pepper
1 shallot, minced
½ tsp. paprika
½ cup panko bread crumbs
½ cup cooked oat/sorghum/wild rice mix
4 brioche buns, toasted

Steps

- 01** Prepare salsa: In medium bowl, combine avocados and remaining salsa ingredients; set aside at room temperature.
- 02** Prepare burger patties: In saute pan, heat 1 tablespoon oil. Add onion, carrots, celery and garlic; saute until tender. Cool and set aside.
- 03** In food processor combine cooked onion mixture, cooked lentil mixture, spinach, parsley, lime juice, salt, pepper, shallots, paprika and remaining tablespoon oil. Process to blend.
- 04** In mixing bowl combine lentil mixture with panko and cooked sorghum blend. Form mixture into four patties.
- 05** Into hot skillet, measure 2 tablespoons oil blend. Add burger patties; cook on both sides until golden brown and internal temperature reaches 165 F. (Finish in oven, if necessary.)
- 06** To serve, place cooked patties on bottom of buns; top with 2 ounces salsa, ¼ ounce arugula and bun tops.

Porky Burgers

Nothing says barbecue season like a charcoal-grilled burger. Chef Michael Symon doubles up on barbecue flavor by layering grilled pork burgers with chile-spiced pulled pork. A topping of melted Gruyere cheese and pickled onions completes the flavor profile.



*Recipe from Chef
Michael Symon,
B Spot Burgers and
Lola Bistro*

Serves 6



SHUTTERSTOCK

Ingredients

PULLED PORK

- 1½ lb. bone-in pork shoulder blade roast
- ¼ cup ancho chilepowder
- 1 tbsp. smoked paprika
- 1 tbsp. whole coriander seeds, toasted
- 1½ tsp. cumin seed, toasted
- 2 tsp. salt
- 1 tbsp. plus 2 tsp. olive oil, divided
- 24 oz. Mexican beer
- 2 cups water
- ½ cup apple cider vinegar
- 2 tbsp. chipotle chiles in adobo sauce, finely chopped
- 1 small onion, sliced, separated into rings
- 4 cloves garlic, chopped

PORKY BURGERS

- 3 cups pulled pork in juices (recipe at left)
- 2 lb. lean ground pork, 96% lean
- ½ tsp. black pepper
- ½ tsp. salt
- 6 potato or brioche burger buns
- 6 slices Gruyere cheese (½-oz. each)
- ½ cup pickled red onions or thinly sliced raw red onion, separated into rings
- ½ cup cilantro leaves

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Porky Burgers



Recipe from Chef
Michael Symon,
B Spot Burgers and
Lola Bistro

Serves 6



Steps

- 01** Prepare pulled pork: Combine ancho chile powder, paprika, coriander, cumin and salt in small bowl; set aside.
- 02** Cut 2 large pieces of plastic wrap; place on work surface in cross position. Place roast on top in center. Rub 2 tsp. of oil on top; spoon and pat on spice mixture. Tightly wrap pork in plastic wrap; refrigerate 8 to 12 hours.
- 03** Preheat oven to 300 F. Add 1 tbsp. oil to 6-qt. heavy Dutch oven. Heat over medium-high heat. Unwrap roast and place in hot oil. Cook on each side for 1 to 2 min. or until spices brown and appear slightly dry. Transfer roast to plate. Remove Dutch oven from heat.
- 04** Slowly pour in beer, scraping brown bits from bottom of pan. Add water, vinegar, chipotles, onion and garlic. Return to heat and bring to gentle boil.
- 05** Add roast to hot liquid. Cover and bake in preheated oven for 2 ½ to 3 hours or until pork is fork tender.
- 06** Transfer pork to a cutting board; cool slightly. Meanwhile, pour liquid through a fine mesh strainer; reserve 1½ cups. Discard remaining liquid and solids. Shred meat using 2 forks; transfer to container. Add 1½ cups reserved liquid. Cover and refrigerate until ready to use for up to 2 days.
- 07** Prepare burgers: Form ground pork into 6 patties, each ½-inch thick; season both sides with salt and pepper.
- 08** Preheat grill to medium. Place pulled pork in pot and place in corner to keep warm. Place patties on grill directly over heat. Grill, uncovered, 8 to 10 minutes or until pork reaches 160 F internal temperature. Flip patties halfway through grilling. Meanwhile, toast buns on grill.
- 09** Top pork patties with cheese. Cover grill; grill for 30 seconds or until cheese is melted.
- 10** Place burgers on bun bottoms. Using a slotted spoon, spoon pulled pork on top of burgers. Top with onions, cilantro and bun tops.

The Farmers Union Lamb Burger

Lamb burgers are growing as a menu choice, often paired with Middle Eastern or Mediterranean flavors. At The Farmers Union restaurant, the grilled patties are topped with tzatziki—the garlicky spread made with yogurt, cucumbers and herbs. While certain cuts of lamb can be pricey, ground lamb is a cost-effective way to introduce this red meat to the menu.



Recipe from chef
Alex Jimenez,
The Farmers Union

Serves 10



SHUTTERSTOCK

Ingredients

GARLIC SPREAD

- 1 ½ cups plain Greek yogurt
- ¾ cup peeled and finely chopped cucumber
- 1 tbsp. white wine vinegar
- 3 tsp. finely chopped fresh mint
- 3 tsp. finely chopped fresh dill
- 2 tsp. extra virgin olive oil
- 2 garlic cloves, minced
- Salt and pepper, to taste

BURGERS

- 5 lbs. ground lamb
- 1 cup red onions, sauteed
- 2 tbsp. chopped garlic
- 1 tbsp. salt
- 1 tsp. ground black pepper
- ⅓ cup fresh parsley, finely chopped
- Peasant rolls
- Red pepper feta cheese
- Onions
- Tomatoes

Steps

- 01** For tzatziki spread: In large bowl, mix together yogurt, cucumber, vinegar, mint, dill, oil, garlic, salt and pepper; let stand at least 4 hours. If needed, add more cucumber to thicken.
- 02** In large bowl, mix together lamb, onions, garlic, salt, pepper and parsley. Form into 8-ounce patties. Grill on high heat for 4 minutes on each side.
- 03** To serve, place lamb patty on a peasant roll layered with tzatziki spread, red pepper feta, onions and tomatoes.

Salmon Burgers with Blueberry-Lemon Raita

For a lighter alternative to beef burgers, chef Michael Vignapiano swaps in salmon burgers, made from scratch using fresh fish fillets. While tartar sauce is the usual condiment for fish, he creates an Indian-style raita, using yogurt, blueberries, herbs and spices to add texture and flavor.



*Recipe from chef
Michael Vignapiano,
Monroe College*

Serves 6



PHOTO COURTESY OF U.S. Highbush Blueberry Council

Ingredients

- | | |
|----------------------------------|--|
| 1 lemon | 1 lb. salmon fillet, cut into cubes and well-chilled |
| 1½ cups plain Greek-style yogurt | 1 tbsp. finely chopped green onions |
| ⅓ cup dried blueberries, chopped | 1 tsp. ancho chile powder |
| 2 tbsp. finely chopped chives | 1 tsp. kosher salt |
| 2 tbsp. chopped cilantro | ½ tsp. ground black pepper |
| 1 tbsp. finely chopped red onion | 1 tbsp. egg white, lightly beaten |
| 1 tbsp. finely shredded carrot | |
| ¼ tsp. ground cumin | |
| Salt and pepper, to taste | |

Steps

- 01** With paring knife, remove peel and white membrane from lemon and cut out the sections; discard membranes. Chop lemon sections into small pieces.
- 02** In medium bowl, stir together lemon, yogurt, blueberries, chives, cilantro, onion, carrot, cumin and about ¼ teaspoon salt and ⅛ teaspoon pepper. Cover raita and refrigerate.
- 03** In food processor, roughly chop chilled salmon with two or three pulses; do not overmix. In a separate bowl, combine green onions, chile powder, kosher salt and pepper; stir in egg white. Lightly toss mixture with chopped salmon.
- 04** Form salmon mixture into six patties; grill or sear until cooked through, about 5 minutes per side.
- 05** Serve salmon burgers with raita.

Bison Burgers with Red Onion Relish

Bison patties can be sourced readymade from several suppliers. The meat is leaner than beef with a bolder flavor. At Gourmet Grub Scratch Kitchen in Greeley, Colo., chef Justin Brown prepares a housemade red onion relish to jazz up the burgers, adding a shot of heat with jalapenos and a smoky edge with tomato chutney.



*Recipe from chef
Justin Brown,
Gourmet Grub
Scratch Kitchen*

Serves 4



PHOTO COURTESY OF NATIONAL ONION ASSOCIATION

Ingredients

RED ONION RELISH

2¼ lb. red onions, diced
1 oz. shallots, minced
¾ oz. garlic cloves, minced
⅓ cup vegetable oil
½ lb. brown sugar
½ cup red wine
¼ cup sherry vinegar
½ tbsp. sea salt
¼ tsp. ground black pepper

BISON BURGERS

4 ground bison patties
4 potato buns
Butter, as needed
12 jalapeno slices, coated with tempura batter and fried
4 oz. cream cheese
½ cup red onion relish
Smoked tomato chutney, optional

Steps

- 01** For red onion relish: In medium saucepan, combine onions, shallots, garlic and oil. Saute over medium heat for 2 to 3 minutes. When onions start to soften, reduce heat to low. Cook, stirring frequently, until onions are completely softened.
- 02** Stir in brown sugar, wine, vinegar, salt and pepper. Increase heat to medium; bring to a boil. Reduce heat and simmer until mixture is reduced and becomes a spreadable consistency. Store in refrigerator for up to two weeks.
- 03** For burgers: Season and grill bison patties to desired temperature. Flatten out cream cheese to fit each patty and place on top of burgers to warm. Butter and toast the buns.
- 04** To serve, spread red onion relish and smoked tomato chutney on top and bottom portions of toasted buns. Place burgers on bottom buns and top with jalapeno slices and top buns.