



CALIFORNIA BURGERS WITH GUACAMOLE MAYONNAISE

SERVES: 4

PREP TIME: 25 MINUTES

WAY TO GRILL: DIRECT HIGH HEAT (450° TO 550°F)

GRILLING TIME: 18 TO 20 MINUTES

MAYONNAISE

2 tablespoons grated white onion
1 ripe Haas avocado, pitted and peeled
2 tablespoons mayonnaise
2 plum tomatoes, cored, seeded, and chopped
1 tablespoon finely chopped fresh cilantro
2 teaspoons fresh lime juice
1 small garlic clove, grated
Kosher salt

2 poblano chile peppers
1-1/2 pounds ground chuck (80% lean)
1-1/2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
4 hamburger buns

1. Using a sieve, rinse the grated onion under cold water and let the excess water drain off. In a medium bowl mash the avocado and mayonnaise together with a fork. Stir in the onion, tomatoes, cilantro, lime juice, and garlic. Season generously with salt. Cover with plastic wrap, pressing the wrap directly onto the surface, and set aside. (The mayonnaise can be prepared up to 8 hours ahead.)

2. Prepare the grill for direct cooking over high heat. Brush the cooking grates clean. Grill the chiles over **direct high heat**, with the lid closed as much as possible, until the skin is blackened on all sides, about 10 minutes, turning occasionally. Remove from the grill and allow to cool completely. Peel off and discard the blackened skin, and then remove and discard the stem, seeds, and ribs. Chop the chiles into 1/2-inch dice.

3. In a large bowl gently mix the ground chuck, chiles, salt, and pepper, and shape into 4 patties of equal size and thickness, about 3/4 inch thick. With your thumb or the back of a spoon, make a shallow indentation about 1 inch wide in the center of each patty so the centers are about 1/2 inch thick. This will help the patties cook evenly and prevent them from puffing on the grill.

4. Grill the patties over **direct high heat**, with the lid closed as much as possible, until cooked to medium, 8 to 10 minutes, turning once when the patties release easily from the grate without sticking. During the last minute of cooking time, toast the buns, cut sides down, over direct heat. Top the burgers with the mayonnaise and serve warm.