

- Themed Menu Accompanying Recipe -

Bison Burger with Spicy Chipotle Mayo

If you don't have access to bison, go ahead and substitute ground beef.

Serves 4

1 to 1 1/2 lb ground bison or beef

Red Guitar Mexican Seasoning

4 hamburger buns, toasted

4 leaf lettuce leaves

1 white onion, sliced into thick slices

1 red pepper

4 sliced Havarti or Provolone cheese (optional)

Chipotle Mayo

1 cup mayonnaise

2 tsp **Red Guitar Mexican Seasoning**

1/2 tsp (or more) finely chopped chipotle peppers, or 1 tsp chipotle hot sauce (such as Tabasco)

1 clove garlic, minced

1 tbsp chopped fresh cilantro leaves



1. Preheat barbeque.

2. Roast the red pepper by setting the whole red pepper directly on the barbeque grate over medium-high heat. Close lid. Turn the pepper occasionally until it is completely charred and black. Remove to a plate. Cut a slit in the pepper to release the hot steam and let stand until cool enough to handle. Peel off and discard the thin black skin. Remove and discard the stem and seeds. Cut the pepper into quarters. Set aside.

3. Form the meat into four patties; sprinkle both sides with **Red Guitar**. Place patties and thick onion slices on grill and grill over medium heat until onion slices are golden brown and bison patties are barely cooked through. The key to a juicy burger is to turn the patties only once and *never* press on the patties with the back of the spatula.

4. In a medium bowl, whisk together mayonnaise, **Red Guitar**, finely chopped chipotle pepper, minced garlic and chopped fresh cilantro.

5. To serve, spread a generous amount of chipotle mayonnaise on the inside of a toasted hamburger bun. Top with a bison patty, then one grilled onion slice, one quarter of the roasted red pepper, cheese slice, and lettuce. Top with the burger bun.