

# Mexican Street Corn Black Bean Burgers

*Wine Pairing: Zinfandel*

## INGREDIENTS:

- 8 Tablespoons unsalted butter, melted, divided
- 6 Brioche (or sturdy) hamburger buns
- 2 Large ears fresh yellow sweet corn, husks removed
- ½ Cup crushed tortilla chips
- ½ Cup quick cooking rolled oats
- ½ Medium sweet yellow onion, roughly chopped
- ½ Tablespoon minced garlic, from a jar
- 2 (15 ¼-Ounce) cans black beans, rinsed and drained
- 1 Large egg
- 2 Large limes (1 cut into 6 wedges, 1 juiced)
- 1 ¼ Teaspoons chili powder, divided
- ¾ Teaspoon salt, divided
- 1 ¼ Cups crumbled cotija cheese, divided
- 6 Slices pepper jack cheese
- ½ Cup mayonnaise (light is okay)
- ¼ Cup cilantro
- ¼ Teaspoon garlic powder
- 1 Cup fresh baby arugula
- ¼ Cup vegetable oil, to coat the grill grates

## INSTRUCTIONS:

1. Heat grill to medium heat
2. Brush ½ tablespoon of melted butter onto each sliced half of bun
3. Place buns, butter-side down, on the grill, and toast 20 to 30 seconds or until desired doneness; remove to a serving platter and set aside
4. Place corn directly on the grill
5. Turn every 3 minutes until all sides are lightly charred
6. Remove to a large bowl and set aside to cool
7. While the corn is cooking, place the crushed tortilla chips and rolled oats into the bowl of a food processor, fitted with the s-blade
8. Process until mixture resembles bread crumbs
9. Pour mixture into a large bowl and set aside
10. Place the chopped onion and minced garlic into the bowl of the food processor, fitted with the s-blade
11. Pulse several times until finely chopped
12. Add 1 can of the rinsed and drained black beans, egg, 1 tablespoon lime juice, 1 teaspoon chili powder, ½ teaspoon salt, and 1 cup crumbled cotija cheese to the bowl of the food processor, and pulse until well-blended
13. Spoon this mixture into the large bowl of tortilla chip crumb mixture
14. Add the remaining can of rinsed and drained black beans to the bowl and stir everything together until well-combined
15. Divide mixture into 6 equal portions and shape each portion into a round patty about an inch thick
16. Dip a balled-up paper towel in a small amount of vegetable oil
17. Use tongs to hold the paper towel and then brush the grill grates with the oiled paper towel to prevent sticking
18. Grill patties over medium heat for 6 to 8 minutes, or until lightly browned
19. Flip the patties and cook for 6 more minutes
20. Place a slice of pepper jack cheese on top of the patty and cook until cheese is melted and patties are cooked through
21. While the patties are cooking, slice the corn off the cob in large chunks
22. Place the corn back in the bowl with the remaining 2 tablespoons melted butter and toss to coat
23. Add the remaining ¼ cup crumbled cotija cheese to the bowl and toss to coat
24. Then, make the cilantro aioli:
  - a. In a clean bowl for the food processor, fitted with the s-blade, blend the mayonnaise, cilantro, ¼ teaspoon salt, garlic powder, 1 tablespoon fresh lime juice, and ¼ teaspoon chili powder until smooth
25. Spread 1 heaping tablespoon of aioli onto the sliced side of each top bun.
26. Place 1/6 of the arugula onto the sliced side of each bottom bun
27. Top each with a burger, 1/6 of the corn mixture, and then the top bun
28. Slide a long wooden skewer from the top to the bottom of the burger, and then slide a wedge of lime onto each skewer until it reaches the top bun