

Floridian Mexi-Burger with Pineapple Pico De Gallo & Spicy Pink Buttermilk Ranch Sauce

Wine Pairing: Red Blend

INGREDIENTS:

Pink Buttermilk Ranch Sauce:

- 1 Cup mayonnaise
- 1 Cup buttermilk
- ½ Cup sour cream
- ¼ Cup fresh cilantro, leaves only, finely chopped
- ¼ Cup green onions, green parts only, finely chopped
- ¼ Teaspoon dried chipotle chili powder seasoning
- 1 Tablespoon lime juice
- ½ Teaspoon fine sea salt

Pineapple Pico De Gallo:

- 1 Cup fresh pineapple, about ½-inch chop, skin and core removed
- ½ Cup cherry tomatoes, coarsely chopped
- ¼ Cup fresh cilantro, finely chopped
- ¼ Cup green onions, green parts only, finely chopped
- ¼ Cup mini tricolor sweet peppers, finely chopped
- 1 Teaspoon fine sea salt
- 1 Lime, juice and zest

Burgers:

- 2 ½ Pounds chuck ground beef, 80/20
- 2 Tablespoons sweet paprika
- 2 Teaspoons garlic powder
- 2 Teaspoons onion powder
- 1 Teaspoon dried thyme
- 1 Teaspoon ground cumin
- ½ Teaspoon ground cinnamon
- 2 Teaspoons fine sea salt
- 1 Teaspoon finely ground black pepper
- 1 Teaspoon dried chipotle chili powder, plus 2 tablespoons for topping the burgers on the grill
- 6 Slices Monterey jack cheese
- 6 Brioche rolls, 4-inches
- 6 Small romaine lettuce leaves
- 1 Cup avocado, coarsely chopped

INSTRUCTIONS:

1. Make the ranch sauce

In a mixing bowl whisk together all the sauce ingredients. Cover and set aside in the refrigerator until ready to serve.

2. Make the Pico De Gallo

In a mixing bowl, stir together all the pico de gallo ingredients. Cover and set aside at room temperature to let the flavors meld. Drain excess liquid before topping the cooked burger.

3. Make the burger

In a large mixing bowl, combine the ground beef and all the spices. Mix lightly – just until all the ingredients are evenly combined. Form into 6 round patties. Set aside, covered with plastic wrap, in the refrigerator, until ready to cook.

4. Grill the burgers

Remove the burgers from the refrigerator. Heat the grill to high heat (about 400-500 degrees). Lower the heat to medium-high. Add the burgers in 2 rows, sprinkle with chili powder and cover the grill. Cook undisturbed just until browned. Flip the burgers, sprinkle more chipotle chili powder on top, and cook just until browned and medium rare (about 145 degrees internal temperature). Remove to a platter and add a slice of cheese to each burger. Cover lightly with foil while toasting the buns. Do not turn off the grill!

5. Put it all together

Cut the rolls in half and toast the buns on low heat until lightly browned and warmed through. On a serving platter arrange the bottom of each toasted burger bun. Add the burger topped with cheese. Dollop a generous amount of buttermilk ranch sauce on top. Add a tablespoon of chopped avocado. Add a leaf of romaine. Add a generous amount of pico de gallo, and then add the top of the bun. Serve immediately with any remaining pico de gallo and pink buttermilk ranch sauce on the side. YUM!