



Hopdoddy Cholula Luau Burger

WHAT'S NEEDED

Ingredients:

For Luau Burger:

- 4 Egg Buns
- Pepper Jack Cheese (4 slices)
- Beefsteak Tomato (4 slices)
- Green Leaf Lettuce (4 leaves)
- Cholula Chipotle Aioli, Fire Roasted Corn and Cholula Chili Lime Salsa, Cholula Chili Garlic Tequila Ketchup, Cholula Green Pepper Beef Burger (recipes below)

For Cholula Chipotle Aioli:

- 1 cup mayo
- 1/3 cup Cholula Chipotle Hot Sauce
- 1/4 tsp. salt
- 1/2 lime, juiced
- 3 roasted garlic clove, pureed

For Fire Roasted Corn and Cholula Chili Lime Salsa:

- 1/2 cup pickled red onion
- 2 cobs fire roasted corn, kernals removed
- 1/2 lime, juiced
- 1/4 cup Cholula Chili Lime Hot Sauce
- 1/4 cup cilantro, chopped
- 1/4 tsp. salt

For Cholula Chili Garlic Tequila Ketchup:

- 1/4 cup Cholula Chili Garlic Hot Sauce
- 1/2 cup Jose Cuervo® Especial Tequila
- 1 cup ketchup

For Cholula Green Pepper Beef Burger:

- 1 lb. ground beef
- 1/4 cup Cholula Green Pepper Hot Sauce
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 1/4 tsp. onion powder
- 1/4 tsp. garlic powder

HOW TO MAKE

Preparation - 4 Burgers

Cholula Chipotle Aioli:

1. Combine all ingredients in a medium sized mixing bowl. Mix thoroughly, set aside.

Fire Roasted Corn & Chili Lime Salsa:

1. Combine ingredients in a medium sized mixing bowl. Mix thoroughly, set aside.

Chili Garlic Tequila Ketchup:

1. Combine ingredients in a medium sized mixing bowl. Mix thoroughly, set aside.

Green Pepper Beef Burger:

1. Place ground beef in a large mixing bowl, distribute other ingredients evenly over the beef. Using your hands, work all ingredients together gently until mixed. Form into four 1/4 lb. patties. Grill burgers to desired doneness and assemble your burger per instructions below.

Cholula Luau Burger Build:

- Egg Bun Top
- Cholula Chili Garlic Tequila Ketchup
- Pepper Jack Cheese
- 7 oz. Cholula Green Pepper Patty
- Fire Roasted Corn and Cholula Chili Lime Salsa
- Beefsteak Tomato
- Green Leaf Lettuce
- Cholula Chipotle Aioli
- Egg Bun Bottom

