

CHORIZO BURGERS

Prep time: 5 mins + 1 hr | Cook Time: 10 mins | Servings: 8 burgers

INGREDIENTS:

FOR THE BURGERS

- 1 lb Ungers Chorizo Sausage
- 1 lb Ungers Lean Ground Beef
- Fresh Parsley
- Salt and Pepper to taste

FOR THE PICKLED ONIONS

- ½ large Red or Sweet White Onion, thinly sliced
- 1 Jalapeño Pepper, sliced
- ⅓ cup Sugar
- ⅓ cup Water
- ⅓ cup Cider Vinegar

PUTTING IT ALL TOGETHER

- Hamburger Buns
- Toppings of choice (grilled pineapple slices, lettuce, cheese, pickled onions from above, mayo or burger sauce, etc)

DIRECTIONS:

FOR PICKLED ONIONS

- In a large bowl, combine the sugar, water and cider vinegar. Combine until combined. Add the sliced onions and jalapeños. Set aside and let stand for a least an hour.

FOR BURGERS

- Combine the Chorizo Sausage and Ground Beef.
- Add the parsley, salt & pepper. Combine well.
- Shape into 8 ¼ lb burgers.
- Grill burgers over medium heat until internal temperature reaches 160-165F.
- Grill pineapple until nice grill marks appear. Place buns on the grill to just toasted.
- Drain juice off the pickled onions. Serve burgers with pickled onions, grilled pineapple and all your favourite toppings.



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