Torta Burger with Spicy Mayo

by Zandro Lerma

About
The Torta Burger with Spicy Mayo is a fusion between a classic hamburger and a traditional Mexican torta. What sets this burger apart from the rest is the fresh spicy mayo spread that compliments the burger offering a burst of flavor that will send your taste buds into high gear.

Recipe
1 lb 15/85 Ground Beef
4 Pieces of Torta Bread
1 Tsp Salt
1 Tsp Pepper
1 Tsp Cumin
1 Jalapeno Pepper
1 Lemon
¼ Cup of Fresh Cilantro
¼ Cup of Mayo
1 Head of Lettuce
1 Tomato
1 Onion

Cooking Instructions
Separate the ground beef and roll into four balls
Press on each ball with palm of hand to make patties
Combine salt, pepper, and Cumin in a small container
Sprinkle the seasoning onto patties
Heat pan with oil over medium-high heat
Place patties into pan and cook uncovered for five to seven minutes on each side
Slice torta down the middle and toast the outside of torta in a separate pan or grill

Spicy Mayo
Cut lemon in half and squeeze lemon juice into mayo
Mince jalapeno and cilantro and combine with mayo mixture and stir well

Veggies
Slice tomatoes, slice onions, and chop lettuce

Put the Torta Burger with Spicy Mayo together when it’s ready and enjoy a juicy burger with a kick…