

Grillin' Gone **WILD**

Tex-Mex Burger with Cajun Mayo



Rated: ★★★★★

Submitted By: Sarah Stephan

Prep Time: 10 Minutes

Cook Time: 15 Minutes

Ready In: 25 Minutes

Servings: 4

"A jazzy way to spice up the boring basic burger that will tantalize your taste buds! Cajun spiced mayonnaise is the perfect compliment to these spicy beef burgers."

INGREDIENTS:

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|---------------------------------------|---------------------------------|
| 1/2 cup mayonnaise | 1 tablespoon Cajun seasoning |
| 1 teaspoon Cajun seasoning | 1 teaspoon Worcestershire sauce |
| 1 1/3 pounds ground beef sirloin | 4 slices pepperjack cheese |
| 1 jalapeno pepper, seeded and chopped | 4 hamburger buns, split |
| 1/2 cup diced white onion | 4 leaves lettuce |
| 1 clove garlic, minced | 4 slices tomato |

DIRECTIONS:

1. Preheat grill for medium-high heat. In a small bowl, mix together the mayonnaise and 1 teaspoon of Cajun seasoning. Set aside.
2. In a large bowl, mix together the ground sirloin, jalapeno pepper, onion, garlic, 1 tablespoon Cajun seasoning, and Worcestershire sauce using your hands. Divide into 4 balls, and flatten into patties.
3. Lightly oil the grilling surface, and place the patties on the grill. Cook for about 5 minutes per side, or until well done. During the last 2 minutes, lay a slice of cheese on top of each patty. Spread the seasoned mayonnaise onto the insides of the buns. Put burgers in the buns, and top with lettuce and tomato to serve.

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