



Patagonia Steak Burgers with Crispy Potatoes
Special burger for VIP picnic or sports' party

Chimichurri (Prepare ahead of time)

- 1 cup minced fresh parsley
- 1/2 cup minced fresh oregano
- 1/2 teaspoon dried chili flakes
- 1/8 cup olive oil
- 1/8 cup red wine vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Place all ingredients in food processor; process until mixture begins to thicken. Remove to bowl; set aside.

Avocado Mayonnaise (Prepare ahead of time)

- 1 ripe avocado, peeled, seeded
- 1/3 cup mayonnaise
- 1 pickled hot pepper, minced
- 2 Tablespoons chopped onion
- 1 Tablespoon fresh lemon juice
- 1 garlic clove, minced

1/4 teaspoon salt
1/8 teaspoon black pepper

Place all ingredients in food processor; process until mixture is smooth; spoon into covered bowl; chill in refrigerator until serving.

Patagonian Potatoes

4 ounces small golden potatoes, peeled, sliced very thin
1 Tablespoon cooking oil
1 Tablespoon clarified butter
Salt and black pepper to taste

Heat large cast iron skillet; add oil and butter. Arrange the potatoes in a circular fashion. Press bottom of another large saucepan on top of potatoes; let cook for about 10 minutes on medium heat. After 10 to 15 minutes; remove top pot; season potatoes with salt and black pepper. Continue cooking potatoes until crisp brown on bottom. Do not use high heat or let the potatoes burn. Flip potatoes; season other side. Fry on medium heat until crispy and brown on both sides. Set aside in a warming drawer.

Steak Burger

1/2-pound ground sirloin steak
1/ teaspoon garlic powder
1/4 teaspoon onion powder
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/2-ounce fine chopped hot pepper cheese

In a medium sized bowl, combine all ingredients; separate into 2 portions; form into two burger patties.

Heat large cast iron skillet to medium heat adding 1 Tablespoon oil. Place burgers in pan; cook for about 10 minutes; turning once. To finish cooking, raise the heat to high and sear both sides of burger. Remove from skillet when internal temperature reaches 160 degrees F. Coat with chimichurri sauce on both sides.

Serving:

1/2-ounce fine chopped hot pepper cheese
2 sesame hamburger buns, slit; toasted

Prepared avocado cream
2/3 cup mixed green baby lettuce leaves
2 cooked steak burgers
Prepared Chimichurri sauce
2 roasted red bell peppers
Prepared crisp potatoes

For each steak burger: Spread avocado cream over the inside of toasted top bun. Sprinkle 1/4-ounce pepper cheese over toasted inside of bun bottom.

Arrange lettuce over cheese; place hot burger over lettuce; spoon chimichurri sauce over burger; top with one red roasted pepper half; arrange potatoes over the top. Close sandwich to serve.

Repeat with remaining burger.

Yield: serves 2 burgers

About the Recipe: Patagonia South America is an awe-inspiring region with unforgettable food and flavors. This burger highlights the delightful blending of their culture. An avocado cream coats the toasted bun, revealing a chimichurri coated ground steak burger that is lightly seasoned, letting the juicy meat shine. The highlight is the crispy potatoes that top the burger along with roasted red peppers and crisp lettuce.