

Ingredients for Jalapeno POP Burgers:

1 pound lean ground beef
1/3 cup chopped jalapeno (majority of seeds and membrane removed)
1/3 cup chopped onion
1/2 tsp cumin
1/2 tsp garlic powder
salt, pepper
(try a splash of soy sauce or balsamic vinegar for more flavor)

Ingredients for Jalapeno Relish

2 fire roasted jalapenos
4 fire roasted "wheels" sweet onion
juice of 1-2 limes
salt
(enough relish for six burgers)

Other Ingredients

buns
cheese (jalapeno jack)
lettuce
tomato



NOTE: Get the Jalapeno Popper recipe [here](#). This recipe makes five to six delicious Jalapeno POP Burgers and one cup jalapeno relish.

Directions:

1. Make the jalapeno poppers. Get the Jalapeno Popper recipe [here](#).
2. Make the Jalapeno Relish. Combine fire roasted jalapeno and onion. Squeeze in fresh lime juice and set aside.
3. Season the meat. In a bowl, combine jalapeno, onion, cumin, garlic powder and black pepper. Add ground meat and combine.
4. Shape into patties and season with sea salt. (Try making a juicy lucy by putting the cheese on the inside.)
5. Place patties on a hot grill.
6. Flip once and top with Pepper Jack Cheese. Cook until desired temperature. Allow the patty to rest.
7. Don't forget to toast your buns. On the bun pile lettuce, tomato, burger patty, jalapeno relish and the top bun. Garnish with jalapeno poppers and enjoy.