



Mexican Pork Burgers Recipe



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MEXICAN PORK BURGER WRAPS WITH SALSA, GUACAMOLE, SOUR CREAM AND CHEESE



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WHAT YOU NEED - SERVES 4

for the pork burgers:

2 tsp cumin seeds
500g pork mince
3 spring onions, finely chopped
A handful of coriander, finely chopped
2 cloves garlic, crushed
Zest of a lime (reserve juice for salsa and guacamole)
Pinch of dried chilli flakes, to taste
Salt and freshly ground black pepper
A little olive oil for drizzling

for the guacamole:

2 large ripe avocados
Juice of ½ lime (from the pork, above)
1 garlic, crushed
1 tbsp olive oil
A few drops of hot chilli sauce (to taste)
Salt and freshly ground black pepper

for the salsa:

200g ripe cherry tomatoes, chopped
A small bunch of coriander, chopped
2 spring onions, finely chopped
Juice of ½ lime (from the pork, above)
1 medium hot red chilli, finely chopped (or to taste)
1 tsp caster sugar

to serve:

4 tbsp sour cream
A handful of grated mature cheddar cheese
4 large soft tortilla wraps, snugly wrapped in a tin foil parcel

WHAT TO DO: AT HOME

1. Make the pork burgers by tipping the cumin seeds into a small frying pan and toast for a minute or so before putting into a mixing bowl. Add the pork mince, spring onions, coriander, garlic, lime zest, chilli flakes and a little salt and pepper. Mix thoroughly then shape into 8 equal balls, flattening a little into burgers. Pack the burgers, in one or two layers into a plastic tub, drizzling a little olive oil over each to help stop them sticking. Chill until needed - overnight is fine.
2. To make the guacamole, cut the avocados in half, remove the stone and scoop out the flesh into a deep jug. Add the lime juice, garlic, olive oil, chilli sauce to taste and a little salt and pepper. Pulse with a stick blender until smooth then scoop into a tub and chill until needed. You can make this the day before, just press a layer of cling film snugly onto the surface to protect it from discolouring.
3. Make the salsa by mixing together the cherry tomatoes, coriander, spring onions, lime juice, chilli and sugar and pack into a tub.
4. Finally, put the sour cream and grated cheese into separate tubs and pack everything, including the foil parcel of wraps, into a cool bag.

WHAT TO DO: ON THE BEACH

1. Fire up both sides of the Travel Q and leave to heat up for 10 minutes.
2. Use tongs to spread out the pork patties and cook on a high heat for 6-7 minutes on each side - don't try and turn over too soon as pork burgers can be prone to sticking. Test for turning by raising a little bit of one of the burgers, if it sticks to the grill leave for another minute. As it develops a delicious golden crust it will free itself from the grill. Transfer all 8 patties to one side of the barbecue so that they are positioned over just one burner. Lower the heat of the burner to finish cooking.
3. Meanwhile, place the foil parcel with the tortillas on the other side of the barbecue and reduce the flame of this second burner to minimum. Leave to warm whilst the burgers are cooking, using tongs to turn the parcel over a few times so they warm through evenly.
4. To serve, unwrap the tortillas. Take one and fold it in half, then half again, opening up to create a pocket. Tuck a couple of burgers into the wrap, and top with generous dollops of guacamole and salsa, a sprinkle of cheese and a drizzle of sour cream. Tuck in whilst hot.