

TURKEY-CHORIZO BURGER WITH GREEN CHILE DRESSING

(slightly modified from Lynsey Lou's blog)

for the burgers:

8 Oz fresh chorizo, casings removed
1-1 1/2 Pounds ground turkey
2 Tsp Worcestershire sauce
3/4 Tsp salt
1/4 Tsp cayenne pepper
4 slices Jack cheese
hamburger buns (optional)

for the dressing:

1 Poblano chile
3/4 cup yogurt
1 Tbsp olive oil
1 Tbsp freshly squeezed lime juice
Salt and pepper, to taste

Make the chile dressing: Heat oven to 400. Line a baking sheet with aluminum foil. Place the cleaned chile on the prepared baking sheet and place in oven. Roast for approximately 15 minutes, until skin is charred and blistered. Rotating during the roasting process. Place the roasted pepper in a bowl and cover tightly with plastic wrap and allow to stand for 10 minutes. Remove the pepper from the bowl and remove the skin, stem and seeds. Finely chop the pepper. In a food processor, combine the chile, yogurt, olive oil, and lime juice and process until the mixture is smooth. Season, to taste with salt and pepper. Reserve.

Heat grill to medium. In a large bowl combine turkey, chorizo, Worcestershire sauce, salt and cayenne pepper. Gently mix the ingredients together, being careful to not overwork the meat. Divide the meat evenly into 4 pieces, approximately 8 ounces each. Gently form each section of meat into 1-inch thick patties.

Place the prepared patties on the grill and cook to a minimum internal temperature of 160 degrees, 5 to 7 minutes per side. Once burgers are cooked to desired doneness, transfer to a plate and top with cheese.

Spread a generous helping of green chile mayonnaise on the top and bottom of hamburger buns, if using. Place the burger patties on bottom portion of each bun. Top with lettuce, spinach or arugula and top with the top portion of the bun. Serve immediately. If not using buns, assemble the burgers using appropriate substitutions (we went with grilled eggplant slices). Spoon the dressing on top, and serve with your favorite toppings.