



TexMex Burger with Cajun Mayo

Oscar · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

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

Ingredients

- - ½ cup mayonnaise - 1 teaspoon Cajun seasoning - 1 ½ pounds ground beef sirloin - 1 jalapeno pepper
- seeded and chopped - ½ cup diced white onion - 1 clove garlic
- minced - 1 tablespoon Cajun seasoning - 1 teaspoon Worcestershire sauce - 4 slices pepperjack cheese - 4 hamburger buns
- split - 4 leaves lettuce - 4 slices tomato

Instructions

1. Preheat grill for medium-high heat. In a small bowl
2. mix together the mayonnaise and 1 teaspoon of Cajun seasoning. Set aside. In a large bowl
3. mix together the ground sirloin
4. jalapeno pepper
5. onion
6. garlic
7. 1 tablespoon Cajun seasoning
8. and Worcestershire sauce using your hands. Divide into 4 balls
9. and flatten into patties. Lightly oil the grilling surface
10. and place the patties on the grill. Cook for about 5 minutes per side
11. or until well done. During the last 2 minutes
12. 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
13. and top with lettuce and tomato to serve.