

# Cuban Burger

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		patties
2	pounds	ground pork
2 1/2	teaspoons	salt
1	teaspoon	cumin
1	teaspoon	coriander
1	teaspoon	oregano
1	teaspoon	sage
1 1/4	teaspoons	onion powder
1/4	teaspoon	black pepper
5	cloves	garlic - minced
1 1/2	teaspoons	lime juice
		mojo
1/3	cup	sour orange juice
3	cloves	garlic - minced
1 1/4	teaspoons	oregano
1 1/4	teaspoons	cumin
1 1/4	teaspoons	coriander
1	teaspoon	parsley
1 1/2	teaspoons	cilantro
2	teaspoons	xanthan gum
		burger
2	teaspoons	dijon mustard
1	teaspoon	mayonnaise
1	slice	cornichon
1 1/2	tablespoons	sliced pickles
1	slice	swiss cheese
1	slice	cooked bacon - cut in half
2	tablespoons	cilantro - chopped
1	tablespoon	orange zest
1		hamburger bun
2	tablespoons	mojo sauce
1		cuban patty

IN a mixing bowl combine all patty ingredients and make six 5oz balls. Flatten into patties. Grill for about 5 minutes per side.

Combine all mojo ingredients in a blender and blend on medium speed. Add xanthum gum slowly until liquid begins to thicken.

Slice bun in half and toast. On bottom spread dijon and mayo.

Melt the swiss cheese over top of burger and top with bacon. Place on top of bottom bun.

Mix pickles and cornichons together and toss with mojo sauce. Place on top of burger and top with chopped cilantro and orange zest. Serve.