

# Pasilla Pepper Sliders

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	large	pasilla peppers
1	small	red onion - thinly sliced into rings
2		juice of limes
		salt and pepper
		extra virgin olive oil
1/2	cup	sour cream
1	handful	fresh cilantro - finely chopped
1		jalepeno pepper - seeded and chopped
3/4	pound	ground beef
3/4	pound	ground pork
1 1/2	teaspoons	ground cumin
1 1/2	teaspoons	ground coriander
1 1/2	teaspoons	sweet smoked paprika
1	pinch	ground cinnamon
1/3	cup	mexican beer
2	tablespoons	worcestershire sauce
		pepper-jack, hot pepper cheddar or sharp cheddar - sliced
8		slider buns

Preheat broiler to high. Broil pasilla peppers till charred. Cover, peel and seed and puree or finely chop.

Meanwhile, season onion rings with half of lime juice, salt, pepper and a little olive oil. Mash together sour cream, cilantro, jalepeno and remaining lime juice. Season to taste with salt.

In a large bowl, combine the beef, pork, poblano, cumin, coriander, paprika, cinnamon, salt and lots of pepper. Mix in the beer and worcestshire. Form 8 3 inch patties. (thinner in center and thicker at edges)

Drizzle a little olive oil into a large skillet or nonstick griddle over medium high heat. Add burgers and cook, turning once, for about 7 minutes. Top with cheese and tent loosely with foil during the last minute.

Place burgers on rolls and top with onions and sauce.