

Santa Fe Burger

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		burgers
1	large	poblano pepper
2 1/2	tablespoons	canola oil
		kosher salt and freshly ground black pepper
1 1/2	pounds	ground chuck (80%)
4		hamburger buns - split and toasted
12		blue or yellow corn chips
		queso sauce
1	tablespoon	unsalted butter
1	tablespoon	all-purpose flour
1 1/2	cups	whole milk
8	ounces	monterey jack cheese - grated
		kosher salt and freshly ground black pepper

Preheat oven to 375.

Put the chile on a rimmed baking sheet, rub with 1 tablespoon oil, and season with salt and pepper. Roast in the oven until the skin of the chile is blackened, about 15 minutes. Remove the chile from the oven, place in a bowl, cover with plastic wrap, and let the chile steam for 15 minutes. Peel, stem, and seed the chile and then coarsely chop it.

To make the queso sauce, melt the butter in a small saucepan over medium heat. Whisk in the flour and cook for 1 minute. Add the milk, increase the heat to high, and cook, whisking constantly, until slightly thickened, about 5 minutes. Remove from heat and whisk in the cheese until melted; season with salt and pepper. Keep warm.

Divide the meat into 4 equal portions. Form each portion loosely into a 3/4" thick burger and make a deep depression in the center with your thumb. Season both sides of burger with salt and pepper. Cook the burgers, using the remaining 1.5 tbsps of oil.

Place burgers on the bun bottoms and top each with a few tablespoons of queso sauce, chips and some of the poblano. Cover with the bun tops and serve immediately.