

Thryvdown's Green Chile Cheeseburgers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		queso sauce
1	tablespoon	unsalted butter
1	tablespoon	all-purpose flour
1	cup	whole milk
12	ounces	monterey jack cheese - coarsely grated
1/4	cup	parmesan cheese - grated
		kosher salt and pepper
		green chile relish
1	medium	poblano pepper - roasted, peeled, seeded and thinly sliced
2		hatch chiles - roasted, peeled, seeded and thinly sliced
1		serrano pepper - roasted, peeled, seeded and thinly sliced
1/4	cup	red wine vinegar
1	tablespoon	honey
2	tablespoons	extra virgin olive oil
3	tablespoons	cilantro - chopped
		kosher salt and pepper
		pickled red onions
1 1/2	cups	red wine vinegar
1/4	cup	water
2	tablespoons	sugar
1	tablespoon	kosher salt
1	medium	red onion - peeled, halved and thinly sliced
		burgers
1	tablespoon	canola oil
1 1/2	pounds	ground beef
		kosher salt and pepper
4		hamburger buns - split and lightly toasted
12		blue or yellow corn tortilla chips - coarsely crushed

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, until slightly thickened, about 5 minutes. Remove from heat and whisk in the cheese until melted; add the Parmesan and season with salt and pepper. Keep warm.

Relish: Combine all ingredients and season with salt and pepper.

Onions: Bring vinegar, water, sugar and salt to a boil in a small saucepan over medium heat. Remove from heat and let cool for 10 minutes. Put the onions in a medium bowl, pour the vinegar over, cover and refrigerate for at least 4 hours and up to 48.

Burgers: Heat a griddle or large saute pan over high heat. Add the oil and let it heat until it begins to shimmer. Shape the beef into 4 round patties about 1.5 inches thick and season each burger on both sides with salt and pepper. Cook until medium.

Put the burgers on the buns and top each with a few tablespoons of the queso sauce, relish, onions and chips.