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Chili Sauce Burger

Here is a Chili Sauce Burger with a slice of cheese. What makes it different is the "tweaked" chili sauce. It is easy to make and extremely enjoyable.

The Chili Sauce Burger uses Hamburger Recipes.com's [Basic Hamburger](#) patty as a base. For convenience you could also use a regular store bought patty but you will surely be missing out on a some great tastes.

Serves 4

For the Patties:

- 4 [Basic Hamburger](#) patties
- 4 slices Monterey Jack, Gouda or Swiss cheese

For the Sauce:

- 1/2 cup chili sauce, any brand will do
- 1/2 onion finely chopped
- 1/4 clove garlic finely chopped
- 1 tablespoon sugar, preferably brown
- 1 tablespoon olive oil
- 1 tablespoon lemon juice
- 1/2 tablespoon worcestershire sauce
- 2 pinches paprika
- 1 pinch salt
- 1/2 pinch dried chili flakes or cayenne pepper

For the Rolls:

- 2 fresh rolls, about the same size as the patties
- sliced tomato
- thinly sliced onion
- lettuce
- mayonnaise

To make the sauce saute the onion and garlic lightly in the olive oil until the onion is soft. Add all the other sauce ingredients and heat through while stirring constantly. Avoid bringing to the boil. Taste and add more dry chili flakes/cayenne pepper if you like really hot chili sauce. Set aside and keep warm.

The patties should preferably be broiled under a grill or cooked on a Weber-like barbecue with the lid on but they can also be prepared in a frying pan. Grill/broil the patties until half cooked and flip them over. Barbecue/skillet:- immediately spoon some chili sauce onto the patties, add the cheese and put the lid on. Oven/Broiler:- wait a minute or two after turning the patties before you add the sauce and cheese. The burgers are ready when the cheese has melted.

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in a pan) just before the patties are done. Spread mayonnaise liberally on the bottom half of the roll, add a thin slice of onion, some lettuce, a slice of tomato and a little sliced gherkin. Add the patty and the other half of the roll. Enjoy a great tasting Chili Sauce Burger.

Bon Appetit!