

Cheeseburger in Paradise



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1c mayonnaise

2 garlic cloves, minced

3T orange juice

1/2c brown sugar

1T jalapeno peppers, finely diced

1/2c vegetable oil

1 1/2c green onions, chopped

1/2c soy sauce

2 jalapeno peppers, chopped

2 pounds ground beef

Mix together mayonnaise, orange juice and jalapeno peppers. Season with salt and pepper. Set aside.

Place green onions, jalapeno peppers, garlic cloves and brown sugar in food processor. Process until almost smooth.

Shape ground beef into 6 patties and place in 13x9x2 glass baking dish. Pour 1/2c of the brown sugar sauce over patties and turn to coat. Cover and refrigerate for 2 hours.

Preheat grill and grill burgers to desired doneness. Brush with reserved sauce. Make sure to use the jalapeno mayonnaise on your hamburger buns!

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Debbie Spangler ~ Certified Personal Chef

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