



MESQUITE-GRILLED CHEESEBURGERS

WITH WARM CHIPOTLE SALSA

IDEAL
GRILL: 

SMOKE INTENSITY: strong

PREP TIME: 20 minutes

COOKING TIME: 20 to 22 minutes

SERVES: 4



- 1½ pounds ground chuck (80% lean)
- 2 teaspoons ground cumin
- 1½ teaspoons ground black pepper
- Kosher salt

- 2 tablespoons extra-virgin olive oil, divided
- 1 small red onion, finely chopped
- 1 garlic clove, minced
- 4 plum tomatoes, each cut in half lengthwise
- 2 large handfuls mesquite wood chips, soaked in water for at least 30 minutes
- 3 tablespoons finely chopped fresh cilantro leaves
- 1 canned chipotle chile pepper in adobo sauce, minced
- 1 tablespoon fresh lime juice

- 4 slices smoked cheddar or smoked Gouda cheese, each about 1 ounce
- 4 hamburger rolls

 *For spicier salsa, add abobo sauce from the canned chipotle chiles to taste.*

- 1 In a large bowl gently combine the ground chuck, cumin, pepper, and 1½ teaspoons salt. Shape into four patties of equal size, each about ¾ inch thick. With your thumb or the back of a spoon, make a shallow indentation about 1 inch wide in the center of each patty. This will help the patties cook evenly and prevent them from puffing on the grill. Cover and refrigerate until ready to cook.
- 2 Prepare a two-zone fire for high heat (450° to 550°F).
- 3 In a medium skillet over medium heat, warm 1 tablespoon of the oil. Add the onion and garlic and cook until the onion is tender, about 3 minutes, stirring occasionally. Transfer to a medium bowl. Brush the tomatoes with the remaining 1 tablespoon of oil.
- 4 Brush the cooking grate clean. Drain and add half of the wood chips to the charcoal and put the lid on the grill. When smoke appears, place the tomato halves, cut side up, over **INDIRECT HIGH HEAT**. Close the lid and cook until the tomato juices are bubbling and the skins split, about 12 minutes. Remove from the grill. Remove and discard the tomato skins and roughly chop the tomatoes. Add the tomatoes, cilantro, chile, and lime juice to the onion mixture. Season with salt. Set aside.
- 5 Drain and add the remaining wood chips to the charcoal and put the lid on the grill. When the wood starts to smoke, cook the patties over **DIRECT HIGH HEAT**, with the lid closed as much as possible, until cooked to medium doneness, 8 to 10 minutes, turning once. During the last minute of cooking time, place a slice of cheese on each patty to melt and toast the rolls, cut side down. Remove from the grill and build each burger with the salsa. Serve warm.

RED MEAT

3

