

Adobo Dark Lager Burgers

Ingredients:

- 8oz Mexican dark lager
- ½ cup masa harina or corn flour
- 3 Lbs ground chuck (1/4" grind works best)
- 2 tablespoon sauce from chipotles in adobo (found in Mexican food section)
- ¼ cup minced cilantro
- ¼ cup finely minced Serrano pepper (jalapeno can be substituted)
- 1 teaspoon salt (sea salt is best)
- 1 teaspoon fresh ground black pepper

Directions:

1. In a large bowl mix all ingredients except salt and pepper
2. Cover and chill at least 4 hours, overnight is best
3. Form patties and season with the salt and pepper
4. Chill for 1 hour to set before placing on grill
5. Cook patties over med-high heat flipping once only as patties are tender and may fall apart

Serve with Roasted Corn Salsa