



Queso Fundido Burger with Trio of Guacamole

Top Chef Masters Season 1

When Top Chef Masters began we were so excited to see so many of our favorite chefs competing against each other. And of course Rick Bayless, Greg's cooking idol,

won the season. This episode where these Master chefs made burgers was so fun to watch to see their creative recipe minds in action. Rick Bayless is our go to chef for recipes that match our favorite flavor profiles. We've been to all of his Chicago restaurants and have many of his cookbooks. We know this burger will be a hit.

Chef Rick Bayless, Top Chef Masters, Season 1, Episode 8, Quickfire Challenge Winner

Ingredients

QUESO FUNDIDO BURGER

- 8 ounces Mexican chorizo sausage
- 2 pounds ground chuck or ribeye
- 1 teaspoon chipotle chile powder
- Salt
- 8 thick slices Monterey jack cheese
- 4 brioche buns, toasted
- 1 red onion, thick sliced, oiled, salted and grilled
- 2 poblano or Anaheim chiles, grill-roasted, peeled, seeded and sliced

TRIO OF GUACAMOLE

- 6 ripe avocados, flesh scooped from skin
- 2/3 cup cilantro, chopped
- 1/2 red onion, finely chopped and rinsed
- Juice of one lime
- Salt
- 1/2 small mango, peeled and diced
- 1/2 small jicama, peeled and diced
- 1/3 cup toasted pumpkin seeds, finely ground

- 2 large tomatoes, hacked and quartered
- 1 serrano, stemmed and roughly chopped

Directions

QUESO FUNDIDO BURGER

Cook chorizo until done, breaking up chunks. Drain and reserve.

Mix ground beef with chipotle and salt.

Form 4 patties, grill to blue-rare. Cool on baking sheet.

Top each with a slice of Monterey jack cheese, top with a portion of chorizo and another slice of cheese. Bake at 400 degrees convention to melt cheese and finish cooking burger.

Plate on bottom bun with roasted peppers and onions on top. Serve with trio of guacamole.

TRIO OF GUACAMOLE

Mash avocados, mix in cilantro, red onion and lime. Season with salt. Divide into three bowls.

To one, add mango and jicama.

To the second, add pumpkin seeds.

In food processor, finely chop tomatoes and serrano. Add to third bowl.

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