

Burgers ala Jalapeño

- 2 lbs. ground beef
- 1 medium diced onion
- ¼ cup candied jalapeños, diced
- 1 garlic clove, diced
- ¼ cup Louisiana style hot sauce

In a large bowl, mix candied jalapeños, onion, garlic and ¼ cup of Louisiana hot sauce evenly into the ground beef.

Shape firmly into 8 patties.

On the Grill: Cover grill with aluminum foil and place burger patties on foil. Flip occasionally.

Grill 10-12 minutes or to your tastes. In the Oven: Set oven to broil and place burgers on a non-stick pan several inches away from broiler. Cook 20 minutes, to your tastes. Serve with Louisiana Style Hot Sauce.