



**Chipotle and Green Chile Pork Cheeseburgers** *(adapted from Gourmet Magazine via Epicurious.com)*

1 pound ground pork  
2 teaspoons minced Chipotle in adobo plus 1 teaspoon adobo sauce  
3 garlic cloves, minced  
2 roasted green chiles, minced (or 2 ounces from a can)  
Salt and pepper

Muenster cheese slices  
Toasted hamburger buns  
Mayonnaise  
1 large tomatillo, husked, rinsed and thinly sliced  
1 avocado, sliced

Combine pork with chipotle, garlic, green chiles, salt and pepper. Be careful not to overwork meat or it will be tough. Form into patties and grill on hot oiled grill or in grill pan until patties reach the internal temperature of 145. Just prior to removing from grill, add cheese slices and cover loosely with foil to allow cheese to melt. Remove from grill and allow to rest covered for a few minutes. Dress toasted hamburger buns with mayonnaise. Add cooked pork patties and garnish with tomatillo and avocado.