

# Secret Aardvark Drunken Jerk Burgers with Orange-Chipotle Mayonnaise

## Ingredients

### Orange-chipotle mayonnaise

- 1 cup mayonnaise
- 3 tablespoons orange juice
- 1 tablespoon minced canned chipotle chilies\*

### Burgers

- 2 pounds ground beef (15% fat)
- 6 sesame-seed hamburger buns, toasted
- 1 onion, thinly sliced
- 3 tomatoes, sliced
- 6 romaine lettuce leaves

## Preparation

### For orange-chipotle mayonnaise:

Mix all ingredients in small bowl. Season to taste with salt and pepper.

### For burgers:

Prepare barbecue (medium-high heat). Shape ground beef into six 1/2- to 3/4-inch-thick patties; place in 13x9x2-inch glass baking dish. Pour 1/2 cup Secret Aardvark Drunken Jerk sauce over patties and turn to coat; let stand 20 minutes.

Sprinkle patties with salt and pepper. Grill to desired doneness, brushing occasionally with Secret Aardvark Drunken Jerk, about 4 minutes per side for medium.

Spread mayonnaise over cut surfaces of buns. Place burgers on bottom halves of buns. Top with onion slices, tomato slices, lettuce, and bun tops. Serve, passing Secret Aardvark Drunken Jerk sauce separately.

\* Chipotle chilies canned in a spicy tomato sauce, sometimes called adobo, are available at Latin American markets, specialty foods stores, and some supermarkets.