



Winner: Most Creative Burger Davis Downtown Burger Battle 2022

This recipe yields 4 burgers

QUICK PICKLED CARROTS

Ingredients

- 1 cup carrots, julienned or ribbons
- ¼ cup unseasoned rice vinegar
- ½ teaspoon sugar
- 1 teaspoon Diamond Crystal kosher salt
- 5-6 slices fresh ginger

Instructions

Add all ingredients to a glass jar or small bowl. Allow to pickle on your counter for 30 minutes - 1 hour. You can also place in the refrigerator overnight for a long quick pickle.

TAMARIND GLAZE

Ingredients

- 1 tablespoon organic tamarind puree
- 1 tablespoon hot water
- 1 tablespoon maple syrup
- 1-3 teaspoons chili garlic paste
- ½ teaspoon cayenne
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander

Instructions

Combine all ingredients in a small bowl. Whisk well. Set aside.

MIGHTY CARROT PATTIES

Ingredients

- 0.75 lb organic grass fed ground beef (SunFed Ranch or Thousand Hills)
- 1 cup shredded carrot

- 2 cloves garlic, minced
- 1 tablespoon minced red onion or shallot
- 2 tablespoons minced cilantro
- 1 teaspoon Diamond Crystal kosher salt
- ½ teaspoon ground black pepper
- ½ teaspoon garlic powder
- ½ teaspoon onion powder

Instructions

Combine all ingredients in a mixing bowl. Mix with hands or a spoon thoroughly. Divide the mixture in 4 and form patties from each quarter.

Preheat your BBQ grill, grill pan, or skillet. Brush lightly with avocado oil to prevent sticking. Once hot, place the patties down, brushing the tops generously with the glaze.

After 3 minutes, flip the patties. Brush the tops with glaze. Cook for 3 minutes, flip once more, and continue cooking for 1-2 minutes, or until desired doneness is reached.

PUT IT ALL TOGETHER

Ingredients

- 4 hamburger buns
- ½ cup Cumin Lime Mayonnaise*
- 8 red onion slices
- 8 tomato slices
- Handful cilantro leaves

Instructions

*To make Cumin Lime Mayonnaise, add salt, cumin, and fresh lime juice to mayonnaise and whisk well. I usually need more lime than I think to cut through mayo's creaminess. Taste and adjust until you love it!

Open hamburger buns and spread cumin lime mayonnaise. Top the bottom burger with a patty, quick pickled carrots, tomato, onion, and cilantro leaves. Close 'em up and serve!