

# Oaxacan Rajas Burgers

## Ingredients:

### Jalapeño Cilantro Aioli

- ½ cup cilantro leaves only
- 1 ½ garlic cloves
- 2 jalapeños seeds and stem removed
- ½ lime
- ¾ cup olive oil mayo
- ¼ teaspoon salt

### Rajas

- 3 smoked peppers
- 1 whole corn
- ½ yellow onion
- 3 garlic cloves minced
- ½ cup of Mexican crema
- 5 ounces of Oaxacan cheese
- 1 teaspoon of chili powder
- ½ teaspoon Mexican oregano
- 1 teaspoon garlic powder
- Salt and pepper to taste

### Fried Squash Blossoms

- 6 squash blossoms
- ¾ cup of all purpose flour
- ¾ cup of sparkling water or club soda chilled
- ½ teaspoon of paprika
- Salt and pepper to taste

### Burgers

- 2 wagyu beef patties
- 2 brioche buns
- 1 cup of cilantro

## Method:

### Jalapeño Cilantro Aioli

1. Add all ingredients to the food processor and blend until smooth and well combined.
2. Taste for salt and adjust.

### Rajas

1. Roast or smoke your peppers until blistered. Once the peppers are blistered, set them in a plastic bag and cover. This will help the skin peel right off.
2. Roast or smoke corn until golden.
3. Peel your peppers and cut into strips discarding the seeds and stem.
4. Cut corn off cob.
5. In a skillet sweat onions and garlic until translucent, stirring occasionally.
6. Add in your seasoning, peppers and corn and cook for 3 minutes.
7. Add in crema and stir, pour cheese over and let it melt.

### Fried Squash Blossoms

1. Prep squash blossoms by removing the stem (if male), the pistils (if female) or stamen (if male) inside of each flower (both male and female zucchini flowers are edible).
2. Set your flour in a bowl and season with salt and pepper.
3. Add in cold sparkling water and mix. You can add more water if the batter is too thick.
4. Dip your squash blossom in batter and fry until golden brown about 4 min each side.

### Burgers

1. Salt and pepper both sides of your patty right before grilling. Cook until desired temperature.
2. Toast buns.
3. Toss cilantro in lime juice and a pinch of salt.
4. Cover both sides of your buns with aioli.
5. Add your patty and top with rajas.
6. Add cilantro mix and top with fried blossoms.