



CELEBRATE THE FLAVOR



Spanish Pork Burgers

SERVINGS 4 ⌚ PREP TIME 10 mins COOK TIME 20 mins

INGREDIENTS

- 1/2 cup mayonnaise
- 1 large garlic clove, minced
- 1/4 cup chopped flat-leaf parsley
- 1 tablespoon **La Fe Red Vinegar**
- Kosher salt and **La Fe Ground Pepper**
- **La Fe Sazon**
- 1 tablespoon **La Fe Vegetable Oil**, plus more for brushing
- 4 thin slices of serrano ham
- 2 pounds ground pork
- 1 tablespoon smoked paprika (pimentón de la Vera)
- 4 ounces **La Fe White Cheese**
- 4 crusty French rolls, split
- 4 whole jarred piquillo peppers, slit open (optional)

DIRECTIONS

1. In a small bowl, combine the mayonnaise, garlic, parsley and La Fe vinegar. Season with salt and La Fe black pepper.
2. In a skillet, heat the 1 tablespoon of La Fe vegetable oil. Add the ham; cook over moderately high heat, turning once, until crisp, 2 minutes. Drain on paper towels.
3. Light a grill. Mix the pork, paprika, 1 tablespoon salt and 1/2 teaspoon La Fe black pepper. Shape into four 3/4-inch-thick patties. Grill over moderately high heat for 5 minutes per side, or until just cooked through. Top with the La Fe white cheese, cover and cook until melted. Transfer to a plate. Brush the cut side of the rolls with oil and grill. Spread the rolls with the mayonnaise, add the burgers and top with the piquillos (optional) and ham.