



Jamaican Jerk Burger with Mango Salsa

Sponsor: SupHerb Farms®

Servings: 4

Recipe courtesy Chef Carron Harris, Papa Murphy's

Ingredients:

Burger:

- 2 lb. ground lamb
- 4 oz. [SupHerb Farms® Jamaican Jerk Seasoning](#)
- 4 each hamburger buns
- 1.5 c. [SupHerb Farms® Mango Salsa Blend](#)

Roasted Garlic Aioli:

- ½ c. mayonnaise
- ¼ c. roasted garlic puree
- ½ tsp. salt

Directions:

Burger:

1. Mix the ground lamb with the *Jamaican Jerk Seasoning* and form into 4 patties.

Roasted Garlic Aioli:

1. In a bowl, whisk together the aioli ingredients.

To Plate:

1. Heat a grill to high.
2. Spread a light coating of Roasted Garlic Aioli on the cut sides of the buns.
3. Grill the burgers to the desired temperature. Grill the buns until toasted and set aside.
4. To plate, spread a little more aioli on each bottom bun. Place burger on each bun and top with *Mango Salsa Blend* and the bun tops.

Chef Notes:

When I was thinking about how to use the *Jamaican Jerk Seasoning*, I thought back to our visit to Jamaica. We had great jerk chicken and goat at a little roadside place. I know lamb is easier to get than goat and more widely accepted, so turned that idea into a burger that could be easily grilled. I knew I wanted to balance the char from the grill with something sweet and mangos grow in Jamaica, too. The Fresno chili brings a touch of heat, but doesn't overwhelm the jerk flavor. The roasted garlic aioli gives the burger some umami creaminess to tie it all together.

