

BODEGA™

FOODS



Bring the flavours of Spain to your table with **Bodega™ Foods** and make delicious new memories one bite at a time!

We have meticulously captured the flavours of favourites such as our signature (and zesty) Brava Sauce, savoury Romesco Sauce and sweet Piquillo Relish for you to enjoy at home with friends and family.

Spanish-style Burgers With **Bodega™ Foods** Piquillo Relish

Prep Time: 10 minutes

Cook Time: 35 minutes

Serves: 6

Ingredients:

½ large onion, chopped
3 tablespoons Spanish extra virgin olive oil
2 garlic cloves
½ cup mayonnaise
1/2 teaspoon smoked, sweet or hot smoked Spanish paprika
2 pounds ground beef (could use ground pork, bison or turkey)
Salt and freshly ground black pepper to taste
Manchego cheese slices
Bodega™ Foods Piquillo Relish
6 hamburger buns

Directions:

Finely chop half of the onion (about 1 cup). Heat 1 tablespoon of the oil in a large skillet over medium heat then reduce to medium and add onion. Cook for about 5 minutes (until soft). Press 1 garlic clove into the skillet and cook 1 minute. Transfer the onion and garlic to a large bowl and set aside to cool. Heat 1 tablespoon of oil in the same skillet over medium heat, adding sliced onion and cooking until the onion is golden but still crisp, about 5 minutes. Set aside to cool. Combine mayonnaise and paprika in small bowl; press in crushed garlic. Add ground burger mix to the cooled chopped onion mixture; stir together with a fork gently and form six burgers, season with salt and pepper. Either cook burgers on skillet (stovetop) or grill until fully heated through and top with large dollop of Bodega™ Foods Piquillo Relish, top with cheddar cheese. Reduce heat to low and warm until the cheese has melted. Top hamburger buns with mayonnaise mixture, add burgers, serve and enjoy!

Other Ideas:

Substitute our Piquillo Relish for regular relish where needed or serve this alongside crab cakes, on crackers with cream cheese or a nice Brie. Piquillo relish works well blended with mayo, served with grilled meats (lamb) or roasted duck.