

Mexicali Hamburgers

Ingredients

- 1/2 cup finely chopped green sweet pepper
- 1/4 cup finely chopped green onions (2)
- 2 small cloves garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano, crushed
- 1/2 teaspoon salt
- 1/2 teaspoon dried thyme, crushed
- 1/2 teaspoon paprika
- 1/4 teaspoon crushed red pepper
- 1 pound ground beef or ground turkey
- 4 slices tomato
- 4 hamburger buns, split and toasted

Directions

1. In a medium mixing bowl combine sweet pepper, green onions, garlic, cumin, oregano, salt, thyme, paprika and crushed red pepper. Add ground beef or turkey; mix well. Shape into four 3/4-inch-thick patties.
2. Grill patties on the rack of an uncovered grill directly over medium coals for 14 to 18 minutes or until juices run clear, turning once halfway through grilling.
3. Serve patties and tomato slices on toasted hamburger buns. If desired, add a lettuce leaf to each burger. Makes 4 servings.