



Corn and Bacon Salsa Burger

Ingredients

- 2 garlic cloves, minced
- 2 eggs
- 1 cup chopped cilantro
- 1 cup bread crumbs
- 2 lbs ground beef
- 2 tablespoons [Fustini's Espresso Bean balsamic](#)
- 1/2 pound cheddar cheese, sliced
- 6-8 seeded hamburger buns or rolls
- 1/2 head lettuce

Salsa

- 5 slices of thick-cut bacon
- 1 small red onion, diced
- 1 red pepper, diced
- 1 jalapeno pepper, seeded and minced
- 2 ears of corn, kernels removed
- 1/2 cup chopped cilantro
- 1 teaspoon cumin
- 1/2 teaspoon chili powder
- [Fustini's Jalapeno Lime balsamic](#)

Directions

Step 1.

Sprinkle minced garlic with coarse salt and mash into a paste on your cutting board using the flat side of your knife. Place garlic paste in a medium bowl with eggs, cilantro and balsamic. Whisk to combine. Add bread crumbs, beef and season with salt and pepper. Blend well with your hands. Divide into 6 - 8 patties.

Step 2.

Cook burgers on a medium-high grill to medium-rare, about 3-4 minutes per side. Top with cheese and cook 1 minute more until melty. If desired, toast buns slightly while burgers cook.

Load up each bun with lettuce, a burger and a heaping spoonful of salsa.

Step 3. Salsa

Fry bacon in a large skillet over medium heat until browned on both sides. Remove from the pan and dry on a paper towel. Drain bacon fat, leaving 2 tablespoons in the pan. Return the pan to medium heat and add red onion. Cook until softened. Add red pepper and jalapeno. Sauté 3 more minutes. Add raw corn, increase heat to medium-high and cook for 3-5 minutes until edges of corn turn golden.

Step 4.

Chop bacon and stir into salsa along with cilantro, cumin and chili powder. Remove from heat and season to taste with a splash of balsamic, salt and pepper.