



Recipe Reprinted with permission from [Catalan Food: Culture & Flavors from the Mediterranean](#). Copyright © 2018 by Daniel Olivella and Caroline Wright. Photographs copyright © 2018 by Johnny Autry. Published by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC.

“CHORIBURGER”

BEEF-CHORIZO HAMBURGER WITH MANCHEGO

Serves 4

Americans enjoy burgers as sandwiches while Catalans prefer chorizo sandwiches. I thought: Why not combine the two? I like to use fresh Spanish chorizo here, called masa. It’s the loose pork mixture before it is stuffed into casings and cured. But fresh Mexican chorizo, which is much easier to come by, will work well. Or make your own Homemade Spicy Loose Catalan Sausage. Serve these burgers with a cold beer and some potatoes, such as Fried Potatoes with Spicy Tomato Sauce and Allioli or roasted russet potato wedges sprinkled with Adobo Seasoning.

1 pound fresh chorizo, casings removed

1 pound lean ground beef

Kosher salt and freshly ground black pepper

4 ounces Manchego cheese, coarsely grated

4 ciabatta hamburger rolls, split and toasted

Allioli or store-bought aioli, for serving Tomato slices and romaine leaves, for serving

Pickled Red Onions, for serving

- 1 Heat a grill or grill pan to medium-high.
- 2 In a large bowl, gently mix together the chorizo and beef with your hands. Divide the meat into 4 equal portions and shape gently into patties about 1 inch thick. Season all over with salt and pepper.
- 3 Grill the burgers to medium-rare, 6 to 8 minutes total, flipping once. During the last 2 minutes of cooking, pile the cheese on the burgers, put down the grill lid or cover with a large lid or baking pan, and cook until the cheese melts.
- 4 Spread each toasted bun with allioli. Add the burgers and top with the tomato slices, lettuce, and pickled onions.



Printed with permission from the author. Copyright © 2018 by Penelope Ranion. All rights reserved. Copyright © 2018 by Johnny Aulry. Published by Clarkson Potter, an imprint of Random House LLC.