

French's® Roasted Chili Mustard Burger

Serving Size: 1 burger

Yield: 12 burgers

Ingredients:

½ cup **French's® Classic Yellow® Mustard**
2 tbsp. Mayonnaise
½ tsp. Cumin
1 cup Roasted Green Chili Salsa, prepared
12 ea. Burger Patties, 8 oz.
12 ea. Burger Buns
1 ½ cups Corn and Black Bean Salsa, prepared
¾ cup Cotija cheese, grated

Procedures:

- 1.** For Roasted Chili Mustard: whisk together ½ cup French's® Classic Yellow® Mustard, 2 tbsp. mayonnaise, and ½ tsp. ground cumin. Add green chili salsa and blend. Cover and refrigerate to hold.
- 2.** Grill burgers to desired doneness.
- 3.** To assemble burger: place grilled burger on bottom, top with 2 tbsp. corn salsa, 2 tbsp. Chili Mustard and sprinkle with 1 tbsp. cheese. Crown with bun top.

Tip: This roasted chili mustard adds a dash of great flavor to deli sandwiches and can be used as a sauce for grilled chicken or pork.

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French's MUSTARD
mixology