# **PICKLE LOVERS BURGER**

#### **CUCUMBER MAYONNAISE**

- 1 cup Cucumber, peeled, grated
- Salt and pepper to taste
- 3 cups Hellmann's® Real Mayonnaise
- 3 Tbsp Dill fresh, chopped
- 1 Tbsp Chili powder
- 1/2 tsp Cayenne
- 2 Tbsp Lemon juice

## **CHICKEN PATTIES**

- Salt and pepper to taste
- · 3 Tbsp Dill, fresh, chopped
- 3 3/4 lbs Chicken ground |• 3 Tbsp Parsley, dried
- 1 Tbsp Garlic powder

## **CHICKEN BURGER**

- 10 each Grilled chicken patty, prepared
- 10 ea Havarti dill cheese, sliced
- 10 ea Dill pickles, sliced
- · Dill pickle flavored potato chips as needed
- 10 ea Burger bun, toasted
- 10 Tbsp Cucumber mayonnaise, prepared

#### **CUCUMBER MAYONNAISE**

- 1. Squeeze excess moisture from the grated cucumber. Place in a strainer and lightly salt, tossing to coat. Allow to stand for 15-20 minutes, and then squeeze again to remove moisture.
- 2. Combine with Hellmann's® Real Mayonnaise, dill, chili powder, cayenne and lemon juice. Season with salt and pepper. Refrigerate overnight.

#### **CHICKEN PATTY**

3. Combine ground chicken, parsley, dill, garlic powder, salt and pepper and mix well to incorporate. Form into 10 patties. Hold refrigerated for service.

#### **ASSEMBLY**

4. Spread 1 Tbsp cucumber mayonnaise on each side of the bun, then add grilled chicken patty and top with Havarti dill, pickle slices and dill flavored potato chips.

# ADDITIONAL INFORMATION

• 1 cup Cucumber, peeled, grated, • 1 Tbsp Chili powder, • 1 Tbsp Garlic powder, • 10 ea Burger bun, toasted, • 10 ea Dill pickles, sliced, • 10 ea Havarti dill cheese, sliced, • 10 each Grilled chicken patty, prepared, • 10 Tbsp Cucumber mayonnaise, prepared, • 3 3/4 lbs

Ingredients

Chicken ground, • 3 cups Hellmann's® Real Mayonnaise, • 3 Tbsp Dill

fresh, chopped, • 3 Tbsp Parsley, dried, • Dill pickle flavored potato chips as needed, 1/2 tsp Cayenne, 2 Tbsp Lemon juice, CHICKEN BURGER, CHICKEN PATTIES, CUCUMBER MAYONNAISE, Salt and

pepper to taste

Course <u>Dinner, Entrees, Lunch</u>

Cuisine American, BBQ

**Category** Burgers

Serving Size 10