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

Ingredients	• 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 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	Dinner, Entrees, Lunch
Cuisine	American, BBQ
Category	Burgers
Serving Size	10