

PORK BURGERS WITH APPLES AND CHORIZO

(from the Bewitching Kitchen)

2 pounds ground pork

1/2 link (about 1.5 oz) fresh pork chorizo (Mexican kind)

1 Granny Smith apple, peeled, cored and shredded

1 clove garlic, finely minced

1/2 inch piece of ginger, grated

1 tsp dried thyme

salt and pepper to taste

Mix all the ingredients in a large bowl. Do not pack the mixture too tightly.

Form into 6 medium-size patties. The mixture will be soft. Place the patties over parchment paper and refrigerate until it's time to grill them.

Grill them about 5 minutes per side on grates lightly coated with oil. If you want to add a slice of cheese, do so on the final couple of minutes of grilling, or as soon as you remove them from the grill, keeping them tented with foil. Serve with tomatoes, lettuce, or any other topping you like.