



MEXI-BURGERS

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EACH BATCH MAKES 8 SERVINGS.

INGREDIENTS	X1	X2	X3	X4
Ground beef	2 pounds	4 pounds	6 pounds	8 pounds
finely minced onion	2/3 cup	1 1/3 cup	2 cups	2 2/3 cups
Fresh parsley or cilantro, chopped	1/4 cup	1/2 cup	3/4 cup	1 cup
Canned mild green chilies, drained and diced	14 ounce	28 ounce	42 ounce	56 ounce
Cloved garlic, minced	2	4	6	8
Ground cumin	1 teaspoon	2 teaspoons	1 tablespoon	4 teaspoons
Chili powder	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons
Dried oregano	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons
Ground black pepper	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons
Salt	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons

Mix the ingredients together. Shape into 8 to 10 hamburger patties per batch.

To freeze: Lay patties on a plastic wrap lined baking tray. Place in the coldest part of the freezer and freeze until solid. When firm, place in a freezer container or freezer bag separated by waxed paper. Remove as much air as possible, seal, label and freeze.

To serve: Thaw. Cook in a hot skillet or grill until done.