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Mexican Burger

1 pound ground beef
1 teaspoon garlic powder
1 jalapeño pepper, seeded and minced
1 teaspoon cumin
¼ cup finely chopped cilantro
Salt and Pepper
4 slices Monterrey Jack cheese (or Pepper Jack if you want more spice)
4 burger rolls
1 large tomato sliced
Red onion rings
4 iceberg lettuce leaves
1 avocado, sliced
Jalapeño slices
½ cup spicy salsa
2 tablespoons mayo

- Turn on the grill on high for 20 minutes. Reduce the heat to medium.
- In a bowl mix the beef with the garlic, minced jalapeño, cumin, cilantro, salt and pepper.
- Form the meat into 4 patties. Place the patties into a bowl of ice water for 30 seconds.
- Take the patties out of the water and place on the grill. Cook for 4 to 5 minutes and flip.
- Cook for an extra 2 minutes and cover with a slice of cheese. Cook for another 3 minutes, until cheese melts.
- As soon as you flip the patty, place the hamburger bun on the grill and toast for a few minutes.
- Mix the salsa and mayo in a small bowl.
- Smear both sides of the hamburger bun with the sauce. Place a lettuce leaf on the bottom bun. Place the cooked hamburger on the lettuce and top with the tomato, onion, avocado and jalapeño slices. Cover with the remaining bun.
- Serve.