

— AMERICA'S —
TEST KITCHEN



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Black Bean Burgers

MAKES 6 BURGERS

Black Bean Burgers

Makes 6 burgers

The black bean mixture needs to be refrigerated for at least 1 hour or up to 24 hours prior to cooking. When forming the patties, it is important to pack them firmly together. Our favorite canned black beans are Bush's Best. Serve the burgers with your favorite toppings or with our Chipotle Mayonnaise.

- 2 (15-ounce) cans black beans, rinsed**
- 2 large eggs**
- 2 tablespoons all-purpose flour**
- 4 scallions, minced**
- 3 tablespoons minced fresh cilantro**
- 2 garlic cloves, minced**
- 1 teaspoon ground cumin**
- 1 teaspoon hot sauce (optional)**
- ½ teaspoon ground coriander**
- ¼ teaspoon salt**
- ¼ teaspoon pepper**
- 1 ounce tortilla chips, crushed coarse (½ cup)**
- 8 teaspoons vegetable oil**
- 6 hamburger buns**

1. Line rimmed baking sheet with triple layer of paper towels and spread beans over towels. Let stand for 15 minutes.

2. Whisk eggs and flour together in large bowl until uniform paste forms. Stir in scallions; cilantro; garlic; cumin; hot sauce, if using; coriander; salt; and pepper until well combined.

3. Process tortilla chips in food processor until finely ground, about 30 seconds. Add black beans and pulse until beans are roughly broken down, about 5 pulses. Transfer black bean mixture to bowl with egg mixture and mix until well combined. Cover and refrigerate for at least 1 hour or up to 24 hours.

4. Adjust oven rack to middle position and heat oven to 200 degrees. Divide bean mixture into 6 equal portions. Firmly pack each portion into tight ball, then flatten to ¾-inch-diameter patty. (Patties can be wrapped individually in plastic wrap, placed in a zipper-lock bag, and frozen for up to 2 weeks. Thaw patties before cooking.)

5. Heat 2 teaspoons oil in 10-inch nonstick skillet over medium heat until shimmering. Carefully place 3 patties in skillet and cook until bottoms are well browned and crisp, about 5 minutes. Flip patties, add 2 teaspoons oil, and cook second side until well browned and crisp, 3 to 5 minutes. Transfer burgers to wire rack set in rimmed baking sheet and place in oven to keep warm. Repeat with remaining 3 patties and 4 teaspoons oil. Transfer burgers to buns and serve.

CHIPOTLE MAYONNAISE

Makes about ⅓ cup

To give the flavors time to blend, we let the mixture sit for an hour before serving.

- 3 tablespoons mayonnaise**
- 3 tablespoons sour cream**
- 2 teaspoons minced canned chipotle chile in adobo sauce**
- 1 garlic clove, minced**
- ⅛ teaspoon salt**

Combine all ingredients. Cover and refrigerate for at least 1 hour.