

Red Gold Burgers



Recipe and photo from [Big Green Egg](#) and courtesy of Red Gold Tomatoes.
For more information, visit [their website](#).

Instructions:

Combine Red Gold® Diced Tomatoes, green onions, garlic and jalapeno pepper in a large bowl.

Combine vinegar, brown sugar, ginger, cumin, salt and black pepper in a small bowl. Stir until blended.

Pour vinegar mixture over tomato mixture; tossing to coat.
Chill one hour before serving.

Toast both halves of bun. Place grilled burger on bottom toasted bun and top with cheese. Spoon ¼ cup tomato mixture in center of burger, put toasted bun half on top.

Ingredients:

- 4 EGG-grilled burgers
- 4 buns
- 4 slices jalapeno jack cheese
- 2 – 14.5 oz. cans Red Gold® Diced Tomatoes, drained very well OR 2 – 14.5 ounce cans Red Gold® Petite Diced Tomatoes, drained very well
- 4 green onions, thinly sliced
- 4 garlic cloves, minced
- 1 jalapeno pepper, thinly sliced
- 1/3 cup white balsamic vinegar
- 1 tablespoon brown sugar
- 2 teaspoons minced fresh ginger
- 1 teaspoon cumin
- Salt and black pepper to taste



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