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Spanish Pork Burgers

- 1 Tablespoon extra-virgin olive oil
- 3 Cups thinly sliced Spanish onion
- 3/4 Teaspoon freshly ground pepper, divided
- 1/4 Teaspoon salt, divided
- 1 Pound lean ground pork
- 1 Tablespoon finely chopped Spanish green olives, such as Manzanilla
- 2 Teaspoons minced garlic
- 2 Teaspoons Pimentón de la Vera, (see Shopping Tip) or Hungarian paprika
- 1/4 Cup reduced-fat mayonnaise
- 2 Teaspoons freshly grated lemon zest
- 1 Tablespoon lemon juice
- Pinch of saffron, (see Ingredient Note)
- 1/4 Cup shredded Manchego or Monterey Jack cheese
- 4 Whole-wheat hamburger buns, toasted
- 2 Whole jarred Piquillo peppers, (see Shopping Tip) or jarred pimientos, halved lengthwise

- 1) Heat oil in a large skillet over medium heat. Add onion, 1/4 teaspoon pepper and 1/8 teaspoon salt. Cover and cook, stirring occasionally, until soft and translucent, about 10 minutes. Set aside half the onion for topping; finely chop the other half.
- 2) Preheat grill to medium.
- 3) Place the chopped onion in a large bowl; add pork, olives, garlic, paprika, the remaining 1/2 teaspoon pepper and 1/8 teaspoon salt. Gently combine, without overmixing, until evenly incorporated. Form into 4 equal patties, about 1/2 inch thick.
- 4) Combine mayonnaise, lemon zest, lemon juice and saffron in a small bowl.
- 5) Oil the grill rack (see Tip). Grill the burgers, turning once, until an instant-read thermometer inserted in the center registers 165°F, 10 to 12 minutes total. Top with cheese and cook until it is melted, about 1 minute more.
- 6) Assemble the burgers on toasted buns with the lemon-saffron mayonnaise, some of the reserved onions and a half a Piquillo (or pimiento) pepper.

Makes 4 Servings

