

Coconut Lime Burgers with Cilantro Lime Mayonnaise

Prep: 40 min Cook: 8 min Total: 1 hr 30 min Servings: 4

Calories: 845 Fat: 66g Protein: 25g Carbs: 30g Fiber: 0g

Ingredients

- '-- Burgers --
- 1 lb ground beef
- 1/2 cup shredded coconut
- 1/4 cup chopped cilantro
- 1 egg
- 2 Tbsp fresh lime juice
- 2 Tbsp Worcestershire sauce
- 1 Tbsp cream of coconut
- 1 tsp soy sauce
- 1 1/2 tsp salt
- -- Toasted Coconut --
- 1 Tbsp BBF* Virgin Organic Coconut Oil
- 1 Cup shredded coconut
- 1/2 tsp salt
- -- Cilantro Lime Mayonnaise --
- 1 Cup mayonnaise
- 2 tsp cream of coconut
- 1 Tbsp chopped cilantro

Directions

1. Combine the beef, 1/2 cup coconut, cilantro, egg, lime juice, Worcestershire sauce, 1 tablespoon cream of coconut, soy sauce, and 1 1/2 teaspoons salt in a bowl until well mixed. Form into 4 patties, and set aside.
2. Stir together the mayonnaise with 2 teaspoons of cream of coconut and 1 tablespoon of cilantro; set aside.
3. Heat the BBF* Virgin Organic Coconut Oil in a skillet over medium heat. Stir in 1 cup of coconut and 1/2 teaspoon salt. Cook and stir until the coconut has turned golden brown. Drain on a paper towel-lined plate and set aside.
4. Cook the burgers on the preheated grill to your desired degree of doneness, about 4

minutes per side for medium-well.

5. Spread both cut sides of the hamburger buns with the cilantro mayonnaise. Place the cooked burgers on the bottom buns, sprinkle with the toasted coconut, and serve.

6. Enjoy your Coconut Lime Burgers with Cilantro Lime Mayonnaise!