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Caribbean Burgers with Honey Pineapple Chutney (6 servings)

Ingredients:

- 1 Tablespoon vegetable oil
- 1 ripe fresh pineapple, peeled and chopped
- 2 large onions, peeled and diced
- 1/4 cup red wine vinegar
- 1 Tablespoon orange peel, grated
- 1 Tablespoon fresh ginger, grated
- 1/4 teaspoon allspice
- 1/2 cup red bell peppers, diced
- 1-1/2 lbs. ground beef
- 2 teaspoons Jamaican jerk seasoning
- 1/2 teaspoon black pepper
- 6 sandwich rolls or buns, toasted
- Butter lettuce leaves
- 1/3 cup pure HONEY

Directions:

To prepare the HONEY pineapple chutney:

In a heavy, medium saucepan, heat oil over high heat.

Add pineapple and onion and cook for 5 minutes, stirring occasionally.

Reduce heat to medium high and add HONEY, vinegar, orange peel, ginger and allspice; cook 10 minutes, stirring occasionally.

Add bell peppers and cook for 10 minutes more; let cool. Makes about 3 cups.

To prepare the meat:

In a medium bowl, stir together ground beef, 1/2 cup HONEY pineapple chutney, jerk seasoning and pepper.

Shape into 6 large flat patties.

Grill over medium coals for 5 to 8 minutes per side.

Serve on toasted buns topped with lettuce leaves and a spoonful of chutney.