

COMFORT CAFÉ'S

THE DEQUINDRE CUT BURGER

Recipe Courtesy: Ysahai Martin, Comfort Café

Black Eyed Pea & Brown Rice Loose Burger (12 loose patties)

Patty Ingredients:

- 1 pound of dried black eye peas
- 1 1/2 cups of brown rice
- 1 tablespoon of crush garlic
- 1 teaspoon oregano
- 1/2 teaspoon black pepper
- 1 teaspoon of paprika
- 1 teaspoon of celery seed
- 1 teaspoon of basil
- 1 tablespoon of cumin
- 1 teaspoon of salt
- 1 medium size chopped onion
- 1 medium size red pepper

1. Place all the ingredients except the rice in a pot with 6-8 cups of water
2. Bring to boil
3. Put heat on low and let it simmer for 2 1/2 hours (note: the quicker way is to use canned black eye peas) in the last 45 minutes add brown rice.

Simple pickle onions

Ingredients:

- 1 medium red onion, thinly sliced
- 1/2 cup apple cider vinegar
- 1 cup warm water
- 1 tablespoon sugar
- 1 1/2 teaspoons Kosher salt

1. Place vinegar, water, sugar, and salt in a medium bowl, Whisk together until sugar and salt is fully dissolved.
2. Place onion in a mason jar
3. Pour vinegar mixture over the onions and let sit at room temperature for at least 1 hour. Preferably, cover over mason jar 1 day (Note: Pickled onions will last for a few weeks stored in the refrigerator.)

Place your loose patty on a bun, add pickled onions. and your favorite topping, we use avocado