



Homemade Tango Style Cheeseburger



Ingredients

1 pound ground beef
2 onions
1 garlic clove
1/2 cup Memories of Patagonia
Tango Style Chimichurri
Oregano
Salt and pepper

Other ingredients

Burger buns
Sliced cheese
Lettuce
French fries

Directions

Chop the onions and combine them with the ground beef and all the other ingredients, in a bowl. Season with salt and pepper, and form into four patties. Grill or barbecue the patties. Prepare the burgers with the buns, melted cheese and lettuce. Serve with French fries.



Sweet and sour Hoisin Pork Loin



Ingredients

2 pounds boneless pork loin
8 slices smoked bacon
1/2 cup prunes
1/2 cup orange juice
1/2 cup Memories of Patagonia Hoisin Sauce
Salt and pepper

Directions

Preheat the oven to 350 degrees F (175 degrees C). Chop the prunes and cut the bacon. Stuff the pork loin with the prunes and the bacon. Tie the meat to maintain a good shape. Set aside. Mix the Memories of Patagonia Hoisin Sauce with the orange juice. Brush the pork loin with half of the mixture. Set the other half aside. Place the stuffed pork loin in a baking dish and bake for 70 minutes, turning the piece every 15 minutes. Take it out from the oven and let it cool down. Heat the rest of the sauce mixture for 5 minutes to enhance the flavours. Let it cool down. Untie the pork loin, slice it and brush each slice with the remaining sauce. Serve with smashed sweet potatoes.



Spicy Mango Roasted Chicken with Sweet Potatoes



Ingredients

1 (3 pound) whole chicken
3 sweet potatoes, peeled
10 garlic cloves
1/2 lemon
3/4 cups Memories of Patagonia Spicy Mango Sauce
Olive oil
Fresh rosemary, chopped
Salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Marinate the chicken with Memories of Patagonia Spicy Mango Sauce in a olive oil greased baking or roasting dish. Chop the sweet potatoes and place them around the chicken, season and add the chopped fresh rosemary. Bake in the preheated oven for 50 minutes approximately. In the middle of the baking process, brush with extra Spicy Mango Sauce.