

QUICK *and* EASY ASIAN BURGERS

INGREDIENTS

- 1 lb. ground pork (can substitute beef)
 - 1/4 cup bread crumbs
 - 1 egg
 - 2 cloves garlic
 - 1 tsp. minced ginger (optional)
 - 1 tbsp. soy sauce
 - 2 tbsp. cilantro
 - 2 tbsp. hoisin sauce (can substitute plum sauce)
 - 4 hamburger buns
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PREPARATION

Burgers: Preheat grill. Mix pork, bread crumbs, egg, garlic, ginger, soy sauce and cilantro with your hands. Form into patties. Grill until desired doneness (about 5-7 minutes each side). Brush with hoisin sauce. Serve on buns with other condiments of choice (like bean sprouts, lettuce and onions).

Serves 4.

Leftovers: Double this recipe and freeze the extra. Just remove burgers from freezer the night before you serve them and store in the refrigerator. Bring them to room temperature about 1 hour before grilling so that the inside of each burger can warm up. Otherwise, you might end up with a burger that is cooked on the outside but not on the inside. Leftover burger that have been cooked can be re-warmed in a 200°F oven for 20 minutes.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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