



Banh Mi Burgers

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 40 mins

Description

I whipped up these burgers for a weekend meal after a Saturday morning visit to the farmers market. A peek in the fridge told me I had baby cukes to use. They aren't traditional but they were a hit and instantly became a favorite with the hubby and me. Burgers can also be cooked on the stovetop. Grilling will add a nice flavor and I prefer charcoal for a nice smoky finish.

Ingredients

— - ½ cup chopped cucumber
— seeded if large - ¼ cup thinly sliced green onion - ¼ cup chopped carrot - ½ cup rice vinegar - 2 tablespoons mirin (Japanese rice wine) - 1 teaspoon white sugar - 2 pounds ground pork - 2 tablespoons tamari sauce - 1 tablespoon toasted sesame oil - 1 teaspoon mirin (Japanese rice wine) - 1 tablespoon grated fresh ginger - 1 tablespoon chili garlic sauce - 1 teaspoon fish sauce - 6 sesame seed hamburger buns - 1 teaspoon chopped fresh basil (Optional) - 1 teaspoon chopped fresh mint (Optional)

Instructions

1. In a bowl
2. mix together the cucumber
3. green onion
4. carrot
5. rice vinegar
6. 2 tablespoons of mirin
7. and sugar until the mixture is well blended. Refrigerate 3 hours to overnight. Place the pork in a mixing bowl
8. and lightly combine with tamari sauce
9. sesame oil
10. 1 teaspoon of mirin
11. ginger
12. chili garlic sauce
13. and fish sauce. Divide the meat into 6 equal parts
14. and form each part into a patty. Refrigerate for 1 hour. Preheat an outdoor grill for medium-high heat
15. and lightly oil the grate. Grill the burgers until the meat is no longer pink inside and the outside is crisp and brown
16. about 5 minutes per side. To assemble
17. place a burger on a sesame seed bun
18. and pile about 1/4 cup of the pickle mixture onto the burger. Sprinkle with a bit of fresh basil and mint
19. if desired.