



Asian Burgers

entrees

source Soufflebombay.com

INGREDIENTS

Burgers

- 1 # Ground Beef (Beef & Ground Pork)
- 2 large cloves garlic, minced
- 2 TBS minced red onion or sweet onion
- 2 TBS scallions, sliced thin
- 1 TBS minced ginger
- 2 TBS sesame oil
- 1 TBS soy sauce (optional)
- Kosher salt & pepper
- 2 TBS chopped parsley or cilantro
- Salad greens or baby spinach for your burger bun (optional)

DIRECTIONS

Burgers

Combine all ingredients together and form into patties.

They will be wet. It's fine. Allow them to chill for at least 30 minutes to set.

Place on a baking sheet until ready to cook.

When ready to cook, preheat your non-stick skillet or your grill (be sure your grates are clean and oiled prior to igniting the grill).

Use a small amount of olive oil to fry burgers until nicely browned. Lower heat and allow burgers to cook through.