

# Hoisin Pork Burgers

*with Marinated Cucumber & Red Onion Salad*

In this summertime recipe, we're serving up our burgers with extra flare. Within these hearty pork patties are fresh ginger, nutty sesame oil and hoisin sauce (a favorite in Chinese cooking, similar in flavor to barbecue sauce). We're topping the patties simply with seasonal, juicy tomato and earthy cilantro. And for a condiment, we're combining mayo with a little more hoisin, cutting its savory richness with tangy-sweet notes. A salad of lightly-marinated cucumber and red onion completes the dish with a burst of refreshing flavor—and plenty of crunch.



## Ingredients

- 1½ Pounds Ground Pork
- 4 Sesame Seed Buns
- 1¼ Pounds Cucumbers
- 1 Tomato
- 1 Red Onion
- 1 Large Bunch Cilantro

## Knick Knacks

- 2 Tablespoons Rice Vinegar
- 2 Tablespoons Sugar
- 1 2-Inch Piece Ginger
- 1 Tablespoon Sesame Oil
- ½ Cup Hoisin Sauce
- ⅓ Cup Mayonnaise
- ¼ Cup Panko Breadcrumbs

**Makes 4 Servings**

**About 700 Calories Per Serving**

**Prep Time: 10 min | Cook Time: 15 to 25 min**





1



## Prepare the ingredients:

Wash and dry the fresh produce. Halve the buns. Peel and mince the ginger. Quarter the cucumbers lengthwise, then cut crosswise into 1-inch-thick wedges; place in a large bowl. Peel, halve and thinly slice the onion; place in a small bowl with the **vinegar**. Cut the tomato into four ½-inch-thick slices. Pick the cilantro leaves off the stems; discard the stems.

2



## Form the burgers:

In a large bowl, combine the **ground pork**, **breadcrumbs**, ⅔ of the **hoisin sauce**, **half the ginger** and **half the sesame oil**; season with salt and pepper. Gently mix until just combined. Using your hands, form the mixture into four ½-inch-thick burgers; place on a plate.

3



## Cook the burgers:

In a large pan (nonstick, if you have one), heat 1 tablespoon of oil on medium-high until hot. Add the **burgers**. Cook 3 to 5 minutes per side, or until browned and cooked through. Transfer to a plate; loosely cover with aluminum foil and set aside in a warm place. Wipe out the pan.

4



## Make the hoisin mayo & salad:

While the burgers cook, in a small bowl, combine the **mayonnaise** and **remaining hoisin sauce**. Stir to thoroughly combine; season with salt and pepper to taste. Set aside. To the bowl of **cucumbers**, add the **sugar**, **remaining ginger**, **remaining sesame oil** and as much of the **onion-vinegar mixture** as you'd like; season with salt and pepper. Stir to thoroughly combine; season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes.

5



## Toast the buns:

In the pan used to cook the burgers, heat 2 teaspoons of oil on medium until hot. Working in batches, add the **buns**, cut sides down, and toast 1 to 3 minutes, or until lightly browned. Transfer to a clean, dry work surface.

6



## Finish & serve your dish:

Spread a thin layer of the **hoisin mayo** onto the cut sides of each **toasted bun**. Top each bun bottom with a **cooked burger**, a **tomato slice**, some of the **cilantro** and a bun top. Transfer the **finished burgers** to a serving dish. Transfer the **salad** to a serving dish. Enjoy!