

BBQ Pork Burgers & Corn on the Cob

with Crispy Onion Rings & Garlic-Herb Butter

These juicy, mustard-infused pork burgers, served between two delicious layers of barbecue sauce, show off a uniquely satisfying topping: homemade onion rings. With a quick trick—soaking the onion in cold water first, to soften its flavor and help the flour stick—you'll achieve restaurant-quality crispiness. On the side, buttery, garlicky corn on the cob and tangy pickle chips round out our updated summertime classic.

Blue Apron Wine Pairings

Château Champ d'Eymet Bordeaux Red, 2015
Charlie's Block Cabernet Sauvignon, 2014



Ingredients

10 Ounces Ground Pork
2 Sesame Seed Buns
1 Ear of Corn
1 Yellow Onion
1 Clove Garlic
1 Bunch Parsley

Knick Knacks

3 Tablespoons All-Purpose Flour
2 Ounces Pickle Chips
2 Tablespoons Butter
1 Tablespoon Whole Grain Dijon Mustard
¼ Cup Barbecue Sauce

Makes: 2 servings | **Calories:** about 800 per serving
Prep Time: 10 minutes | **Cook Time:** 20–30 minutes



1



Prepare the ingredients:

Remove the butter from the refrigerator to soften. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel the onion and thinly slice into rings; separate the layers and place in a bowl of cold water. Peel and mince the garlic; smash with the side of your knife until it resembles a paste (or use a zester). Finely chop the parsley leaves and stems. Remove and discard the corn husks and silks; halve the cob. Halve the buns.

2



Make the garlic-herb butter:

In a bowl, combine the **butter**, **garlic paste** and **parsley**. Using a fork, mash and stir to thoroughly combine; season with salt and pepper to taste.

3



Make the onion rings:

Thoroughly drain the **onion**; pat dry with paper towels. Transfer to a bowl. Add the **flour** and toss to thoroughly coat. In a medium pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once hot enough that a pinch of flour sizzles immediately when added to the pan, working in batches, add the coated onion in a single, even layer. Cook, turning occasionally, 3 to 4 minutes, or until golden brown and crispy. Transfer to a paper towel-lined plate; immediately season with salt and pepper. Set aside in a warm place. Carefully discard the oil and wipe out the pan.

4



Form & cook the patties:

While the onion cooks, in a medium bowl, combine the **ground pork** (removing and discarding the paper lining from the bottom) and **mustard**; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into two ½-inch-thick patties. Transfer to a plate. In the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the patties and cook, loosely covering the pan with foil, 3 to 4 minutes per side, or until browned and cooked through. Transfer to a plate, leaving any browned bits (or fond) in the pan. Loosely cover the cooked patties with foil.

5



Cook & dress the corn:

While the patties cook, add the **corn** to the pot of boiling water and cook 2 to 3 minutes, or until bright yellow and slightly softened. Drain thoroughly and return to the pot. Off the heat, add the **garlic-herb butter** and toss to thoroughly coat. Set aside in a warm place.

6



Toast the buns & plate your dish:

Add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **buns**, cut sides down, and toast 1 to 2 minutes, or until lightly browned. Transfer to a work surface. Spread **half the barbecue sauce** onto the toasted bun bottoms. Top with the **cooked patties**, **remaining barbecue sauce** and **onion rings**. Complete the burgers with the bun tops. Divide the burgers, **dressed corn** and **pickle chips** between 2 plates. Enjoy!