

California Roll Burger

<http://userealbutter.com/2012/03/19/california-roll-burger-recipe/>

inspired by 26 Beach's Katsu's California Roll Burger

1 lb. ground beef
1/2 tsp fish sauce (don't omit this, seriously)
salt and pepper to taste
6-8 oz. crab meat
1-2 tbsps mayonnaise
1/4 cup mayonnaise
1/2-1 tsp wasabi powder (to taste)
lettuce, washed
tomato, sliced
masago or tobiko (fish roe)
pickled ginger (gari)
avocado, sliced
nori strips (just take nori and slice it with a knife into thin strips)
Sriracha sauce or anago (eel) sauce

Mix the ground beef, fish sauce, salt and pepper in a bowl. Set aside. In a separate bowl, mix the crab meat with 1-2 tablespoons of mayonnaise (to your desired creaminess) and set aside. In a small bowl, mix 1/4 cup mayonnaise with up to a teaspoon of wasabi powder to taste. Form the ground beef into four patties, taking care not to pack them too tightly. Grill the patties on high heat to desired doneness, flipping once. Remove the burgers when ready and layer on the bottom bun: lettuce, tomato, burger, crab salad, masago, a few slices of pickled ginger, avocado, nori strips, and Sriracha sauce or anago (eel) sauce. Spread wasabi mayo on the top bun and cap the burger. Serve hot. Makes 4 burgers.