

Caterpillar Sushi Roll Burger

<http://userealbutter.com/2013/06/26/caterpillar-sushi-roll-burger-recipe/>

inspired by [26 Beach](#)

1 lb. ground beef
1/2 tsp fish sauce (don't omit this!)
salt and pepper to taste
4 burger buns
2 tomatoes, sliced
4-8 leaves of lettuce, washed
1 avocado, sliced
1 filet of *unagi* (Japanese barbecued freshwater eel)
nori (roasted seaweed) strips (I like the seasoned kind)
unagi sauce

Mix the ground beef, fish sauce, salt and pepper in a bowl. Form the ground beef into four regular patties or as many slider patties as you can make, 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, avocado, *unagi*, *nori* strips, and *unagi* (eel) sauce. Top the burger with the bun. Makes 4 large burgers and up to 10 sliders.