

Korean BBQ-Style Burgers

<http://userealbutter.com/2009/12/11/korean-bbq-burgers-recipe/>

from [The Steamy Kitchen Cookbook](#) with permission to reprint courtesy of [Jaden Hair of Steamy Kitchen](#)

1.5 lbs ground beef
3 tbsps garlic, finely minced
3 tbsps ginger, freshly grated
2.5 tbsps soy sauce
2.5 tbsps brown sugar
3 tbsps green onion, finely minced
2 tsps sesame seeds
freshly ground black pepper to taste
2 tsps high-heat cooking oil (if grilling on stovetop)
burger buns

banchan burger bar

tomato slices
lettuce leaves
quick cucumber carrot pickle
kimchi
ketchup
Sriracha chili sauce
Sriracha mayonnaise (Jen's addition)
hot mustard

quick cucumber carrot pickle

1 cup carrots, sliced into thin matchsticks
1 cup cucumber, sliced into thin matchsticks
1 cup yellow pickled radish (daan moo ji), sliced into thin matchsticks (this was my addition)
1/2 tsp sesame seeds
4 tsps rice vinegar
1/2 tsp sugar

Mix together.

sriracha mayonnaise

3 tbsps mayonnaise
Sriracha chili sauce to taste (I used 1 tbsp)

Mix together.

Make the burgers: Mix the ground beef, garlic, ginger, soy sauce, brown sugar, green onion, sesame seeds, and black pepper together in a bowl. Jaden makes 4 patties out of the batch, but I prefer my burgers thinner, so I made 6 patties. I generally shape them

wider than the bun diameter and fairly flat since the burger will shrink in diameter and get taller. Let rest for 15 minutes at room temperature. In the meantime, prepare the quick cucumber carrot pickle. I added the yellow pickled radish (daan moo ji) to mine. They are easy to find in most Asian grocers and some specialty sections in traditional grocery stores. Assemble the condiments and garnishes of your choice for the banchan burger bar. Grill or fry your hamburgers to desired doneness. I grill ours, but Jaden gives some nice instructions on frying them over the stove: Set a large grill pan or frying pan over high heat. When a bead of water sizzles upon contact and evaporates, add the cooking oil. Place the patties on the hot grill or frying pan, not touching each other. Cook the patties 5-7 minutes on each side for medium (internal temperature of 150°F/65°C). Serve with burger toppings. Makes 4-6 burgers depending on your preferences.