

Mushu Pork Burger

<http://userealbutter.com/2013/01/16/mushu-pork-burger-recipe/>

cabbage stir-fry

1 tbsp vegetable oil (a little more if using stainless steel pan)
2 green onions, cut into 1-inch strips
2 cups shredded cabbage
1 cup fresh mung bean sprouts
1/2 cup bamboo shoots, julienned
1/4 tsp salt (or to taste)

sautéed shiitake mushrooms

1 tbsp sesame oil
1 cup fresh shiitake mushrooms, whole or sliced (totally up to you)
1/4 tsp salt

burger patties

1 lb. ground pork
1/2 tsp fish sauce
1/2 tsp salt
1/2 tsp freshly ground black pepper
2 green onions, minced

1/2 cup hoisin sauce
4 eggs, fried
4 hamburger buns, toasted or not (up to you again)

Make the cabbage stir-fry: Heat a tablespoon of vegetable oil in a sauté pan over high heat. When the oil is hot, add the green onions and stir them around for 20 seconds while they sizzle. Add the cabbage and sauté until wilted. Add the sprouts and sauté for a minute. Sprinkle the salt over the vegetables. Add the bamboo shoots and sauté another minute. Remove the cabbage stir-fry to a bowl.

Sauté the shiitake mushrooms: Using the same pan (wipe it clean), heat the sesame oil over medium-high heat. Add the shiitake mushrooms and let them cook. When they have soaked up the oil, reduce the heat to medium and sprinkle the salt over the mushrooms. Flip them over or stir them around every 30 seconds. When the mushrooms wilt, increase the heat to medium-high and let the liquid cook off. Remove from heat and set aside.

Make the burgers: Mix everything together in a bowl with your hand. Divide the pork into four equal portions and form patties from each quarter. Make the center of each patty slightly thinner to avoid a domed patty when you grill it. Grill on high heat about 3 minutes each side (depending on the strength of your grill) until the internal temperature reaches 160°F.

Assembly: Layer 1/3 cup of the cabbage stir-fry on the bottom half of the bun. Set a pork patty on the cabbage. Spread a heaping spoonful of hoisin sauce over the patty. Arrange some shiitake mushrooms on the hoisin sauce. Top the mushrooms with a fried egg. Finish the burger with the top half of the bun. Serve hot. Makes 4 burgers.