



Asian-Style Pork Burgers

Ingredients Needed Asian-Style Pork Burgers

- 1 package Aunt Millie's Stadium Honey Hamburger Buns
- 2 pounds ground pork
- 2 green onions, thinly sliced
- 1 Tablespoon ginger, finely grated
- 2 cloves garlic, minced
- 1½ teaspoon sesame oil
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 2 cups coleslaw mix, finely shredded
- 2 teaspoons rice vinegar
- 1 teaspoon soy sauce
- Lettuce (optional)



Directions | Yield: 4 servings of Asian-Style Pork Burgers

1. Preheat the grill to medium-high heat.
2. Gently combine ground pork, green onions, ginger, garlic, sesame oil, salt and pepper and shape into 8 patties.
3. Grill patties for 6-8 minutes on each side. Thermometer should register 165°F.
4. Meanwhile, combine coleslaw, rice vinegar and soy sauce and let sit while burgers cook.
5. Remove burgers from the grill and place on hamburger buns. Top with an amount of coleslaw and lettuce, if desired.
6. Serve and enjoy your Asian-Style Pork Burgers!

