

Vietnamese Burger

Servings: 1

INGREDIENTS

- 1 ea bolillo bun, split laterally
- 1/3 lb hand-pressed patty, 80/20 ground chuck
- 1 sl Glenview Farms® pepper jack cheese
- 2 oz mayonnaise, folded with 1 t sriracha sauce
- 1 oz cucumbers, thinly sliced
- 3 oz char siu pork (see right)
- 1/4 c do chua (see right)
- 1 T jalapenos, thinly julienned
- 1 oz soy sauce
- 1 T fresh cilantro sprigs

PREPARATION

On flattop or regular grill, toast bolillo bun. Grill burger patty 3 to 4 minutes per side to achieve medium temperature, placing pepper jack on at the last 2 to 3 minutes to melt. Once bun is toasted, spread mayo on both sides. Lay cucumbers on bun. Place burger with melted cheese on cucumbers. Top with warm char siu pork, then do chua mixture and julienned jalapenos. Finish with soy sauce and fresh cilantro. Enjoy!

Char Siu Pork

INGREDIENTS

- 3/4 c hoisin sauce
- 1/2 c soy sauce
- 1/2 c rice wine vinegar
- 1/3 c honey
- 2 lb boneless pork butt, cut into 1/2-in slices

PREPARATION

Mix all ingredients and spread evenly over pork. Mix to make sure all meat is covered. Allow to marinate 4 hours, overnight preferably. Place pork onto a wire rack above sheet pan and roast for 10 minutes at 425°. Reduce heat to 325° and roast for 45 minutes, basting with marinade every 15 minutes. Remove from oven and chop into bite-size pieces.

Do Chua

INGREDIENTS

- 1 lb daikon root, peeled and cut into matchsticks
- 2 ea medium carrots, peeled and cut into matchsticks
- 1 T kosher salt
- 1/2 c white sugar
- 1 3/4 c distilled white vinegar
- 1 1/2 c lukewarm water

CONTINUED ON BACK

Chef: Nicholas Miracle • **Restaurant:** Lumberyard Taproom and Grille • **Location:** Flagstaff, AZ



Vietnamese Burger

Servings: 1

PREPARATION

Place daikon and carrots into bowl. Sprinkle with salt and begin to knead mixture for 3 minutes. This will allow the salt to draw out moisture from vegetables. Combine all other ingredients until well incorporated. Rinse vegetables and place into liquid mixture. Cover tightly and refrigerate. Allow vegetables to sit for 12 hours minimum before using.

