

## Asian Pork Burger

Servings: 1

### INGREDIENTS

- ½ lb ground pork
- 1 T applesauce
- 1 T soy sauce
- 2 T bread crumbs
- 1 ea egg
- tt ground white pepper
- 1 sl Wisconsin provolone cheese
- 2 T Oriental sesame dressing
- 1 ea brioche hamburger bun
- cucumber and onion relish (see right)
- lettuce and tomato

### PREPARATION

Mix together pork, applesauce, soy sauce, bread crumbs, egg and white pepper. Grill pork patty to desired temperature. Top patty with sesame dressing and a slice of Wisconsin provolone cheese; melt. Serve on a grilled bun and top with cucumber and onion relish, lettuce and tomato.

### Cucumber and Onion Relish

#### INGREDIENTS

- 1 ea cucumber, peeled and shredded
- 1 ea red onion, peeled and shredded
- 1 ea carrot, peeled and shredded
- ½ c white vinegar
- 4 T white sugar

#### PREPARATION

Toss together all ingredients and refrigerate for 3 hours before serving.

**Chef:** Chris Dyer • **Restaurant:** Ginger Cove • **Location:** Annapolis, MD

