



ASIAN STYLE PORK BURGERS

Scallions, fresh ginger, garlic and sesame oil added to ground pork on Rich's Brioche Dinner Roll makes this shareable dish sublime.

Yield: 4

INGREDIENTS

1 1/2 lb	Ground pork
2 Piece	Scallions, thin sliced
1 tbsp.	Fresh Ginger, grated
1 Piece	garlic clove, minced
1 1/2 tsp.	Asian sesame oil
	Kosher salt and cracked black pepper
4 Unit	 BAKED BUN BRIOCHE (#29319)
2 C	Coleslaw Mix
2 tsp.	Rice vinegar
1 tsp.	Soy sauce

DIRECTIONS

- Light a grill or preheat a grill pan. In a large bowl, mix the pork with the scallions, ginger, garlic, 1 teaspoon of the sesame oil, 2 teaspoons of kosher salt and 1/2 teaspoon pepper. Form the meat into four 3/4-inch thick patties.
- Grill the burgers, turning once, until cooked through, about 8 minutes. Lightly toast the buns on the grill.
- Meanwhile, in a medium bowl, toss the coleslaw mix with the rice vinegar, soy sauce and the remaining 1/2 teaspoon of sesame oil. Season with salt and pepper. Set the burgers on the buns, top with the slaw and serve.

CHEF NOTES

Serve with sriracha and mayonnaise



- Pan up Rich's Brioche Dinner Roll Dough 4 x 6 on paper lined sheet pan. Thaw overnight in retarder at 38 to 40 °F (3 to 4°C).. Cover with plastic.
- Allow pieces to warm up for 15 minutes
- Proof for around 30 minutes at 100°F (38°C) and 85 % humidity or leave of floor 60 minutes until double in size
- Bake using convection oven at 325°F (160°C) for 10-12 minutes until gold brown and the internal temperature reaches above 200°F (93°C).