



Massaman Style Thai Shrimp Burger

Wine Pairing: Sutter Home Riesling

Burger Type: Seafood

Bun Type: Brioche

Donna Kelly

Lehi, Utah

INTRODUCTION:

This seafood burger is packed with the flavors and textures of Massaman curry and will transport you to Thailand, at least for one meal! The shrimp patty is a refreshing twist on a traditional hamburger with a beautiful golden brown crust.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 1 Cup white vinegar
- ½ Cup sugar
- 4 Teaspoons salt, divided
- 1 Small jalapeño pepper
- 1 Teaspoon black peppercorns
- 1 Cup carrot, ¼-inch julienned pieces
- 1 Cup daikon radish, ¼-inch julienned pieces
- 1 ½ Pounds shrimp, peeled and deveined
- ½ Pound skinless cod filets, chopped
- 1 Large egg
- 2 Teaspoons cayenne hot pepper sauce
- 2 Teaspoons cornstarch
- 1 Can vegetable oil spray, as needed
- 1 Teaspoon lemon grass paste



- 1 Teaspoon cumin
- ½ Teaspoon cardamom
- 1 Teaspoon ground ginger powder
- 1 Teaspoon granulated garlic
- 2 Tablespoons Thai red curry paste
- 1 Tablespoon fish sauce
- ¾ Cup coconut milk
- ⅓ Cup natural style peanut butter
- 3 Tablespoons light brown sugar
- 2 Tablespoons lime juice
- 6 Large brioche hamburger buns, sliced through middle
- ½ Cucumber, cut into paper-thin slices
- ¼ Head purple cabbage, sliced into ¼-inch thick pieces
- 12 Sprigs cilantro leaves
- ½ Cup dry roasted peanuts

INSTRUCTIONS:

1. Bring to a boil in a small saucepan the vinegar, sugar and 1 tablespoon of salt then turn off heat and stir in the jalapeño pepper (cut in half lengthwise)
2. Stir in peppercorns, carrot and daikon pieces, and let sit while making the burgers
3. Pulse the shrimp in a food processor until very small bits and place in a medium bowl
4. Purée the cod, egg, hot sauce, ½ teaspoon salt and cornstarch until very smooth, then stir cod mixture into the shrimp
5. Using a measuring cup sprayed with oil, scoop out mixture into ¾ cup mounds on a baking sheet sprayed with oil and press mounds down to ½-inch thick circles; chill for 20 minutes
6. To make peanut sauce, blend in a blender lemongrass paste, coriander, cumin, ½ teaspoon salt, cardamom, ginger, garlic, red curry paste, fish sauce, coconut milk, peanut butter, brown sugar and lime juice until very smooth; set aside
7. Remove shrimp patties from the refrigerator, heat the grill to 400 degrees Fahrenheit and spray both sides of patties with a little oil



8. Cook patties on grill for about 3 minutes on each side, until firm and golden brown and with an internal temperature of 145 degrees Fahrenheit
9. Spray cut sides of buns with a little cooking oil, place cut-side down on grill and cook until lightly toasted (about 30 seconds)
10. Spread bottom half of bun with a thin layer of the peanut sauce, then place a single layer of cucumber slices on top of sauce then place shrimp patty on top of cucumbers
11. Scatter with about 1 tablespoon of peanuts, then remove the daikon and carrot from liquid and pat dry with a paper towel
12. Spread a little of the daikon and carrot and a thin layer of red cabbage on top, covering the entire patty
13. Place two sprigs of cilantro on top and drizzle with about 1 tablespoon of the peanut sauce
14. Place top bun on top and serve immediately