

Sweet Chili Thai-Inspired Burger

Pairs With: Pinot Grigio

Burger Type: Beef & Pork

Bun Type: Ciabatta

Entrant Name: Teresa Cardin

Location: Pyatt, Arkansas

INTRODUCTION:

This burger was inspired by the flavors my husband and I have liked at a Thai restaurant. Funny enough, Thai food isn't usually my own go-to, but it's one of his, so I created this one with him in mind. With sweet chili sauce, crunchy peanuts, tangy slaw, and ribbons of cucumber, it's packed with flavor.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Burgers:

- ½ pound grass-fed ground beef
- ½ pound ground pork
- ¼ cup Thai sweet chili sauce
- 1 ½ teaspoons salt
- ½ teaspoon ground black pepper
- ¼ teaspoon chopped green onions
- 1 cup chopped peanuts

Slaw:

- 2 tablespoons lime juice
- 1 tablespoon toasted sesame oil
- 2 teaspoons honey

- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 3 tablespoons natural peanut butter
- 2 cups broccoli slaw
- ¼ cup chopped green onions

Sweet chili mayo:

- ½ cup mayonnaise
- 2 tablespoons Thai sweet chili sauce
- 1 teaspoon lime zest

Topping:

- 6 ciabatta buns
- 3 tablespoons butter, softened
- 1 English cucumber, sliced into thin ribbons

INSTRUCTIONS:

1. Make the burger patties: Mix all ingredients except the peanuts in a mixing bowl until just combined. Form into 6 patties
2. Place the chopped peanuts in a shallow dish. Dip each patty in the peanuts, pressing to coat. Set aside
3. Make the slaw: Mix the lime juice, sesame oil, honey, salt, black pepper, and peanut butter in a medium bowl. Add the broccoli slaw and green onions. Toss to coat
4. Make the sweet chili mayo: Mix all ingredients together in a small bowl
5. Cook the burgers: Preheat the grill. Brush the grill rack with vegetable oil. Grill the patties 4 to 5 minutes on each side, until fully cooked. Remove the burgers from the grill and cover to keep warm. Butter the cut side of the buns and place them on the grill rack cut-side down to toast lightly
6. Assemble the burgers: Top the bottom half of each bun with the slaw. Then layer on the burger patties, sweet chili mayo, and cucumber slices. Top with the remaining bun halves