

Sate Burgers with Indonesian Spice

Inspired by **Cooking Light**

Prep time 30 minutes, cooking 15

1/2 cup chopped fresh cilantro

1/4 cup finely chopped unsalted dry-roasted peanuts (*I used cashews, salted.*)

1 1/2 tablespoons brown sugar

2 tablespoons fresh lime juice

1 1/2 tablespoons fish sauce

1 1/2 teaspoons ground cumin

1/2 teaspoon salt

1/4 teaspoon hot pepper sauce (such as Tabasco) (*I used Sriracha sauce*)

3 garlic cloves, minced

3/4 pound ground pork (*I used 1.5 lbs ground sirloin*)

3/4 pound ground turkey breast (*I used only half pound of ground turkey*)

Cooking spray

Preparation

Prepare grill.

Combine first 11 ingredients. Divide mixture into burger portions.

Place patties on a grill rack coated with cooking spray; grill 7 minutes on each side or until a thermometer registers 165°. Remove from grill; let stand 5 minutes.

Bruce Weinstein, [Cooking Light](#)

AUGUST 2007

Photo by Camine Pappas

