

Sriracha Burgers

With Wasabi Cream and Cucumber Cumin Salad

April 2015, by Camine Pappas

Serves 4

INGREDIENTS:

BURGERS:

1.25 lbs ground beef, 80% lean
1 large egg
2 T oat bran
2 T plain bread crumbs
2 t chipotle in adobo sauce
2 T Sriracha sauce (or more to your liking)
2 cloves of garlic chopped finely
¼ white onion chopped finely
Milk to moisten, about 2 T
Salt and Pepper
½ C chardonnay or substitute beef stock

SALAD:

1 cucumber peeled and seeded and diced
3 small roma tomatoes, seeds removed, diced
¼-1/3 C white onion diced
½ jalapeno diced small
1 clove garlic chopped finely
1 t fresh thyme leaves
¼ small green pepper, diced
¼ C red wine vinegar and 1/8 C good olive oil
Salt and pepper
1 t sugar
¼ T ground cumin

DIRECTIONS:

For salad, mix all ingredients down to and including the green pepper, then in a separate bowl, mix the vinegar, oil, salt and pepper, sugar, and cumin. Whisk well, then add to salad and let sit until you eat.

For burgers, mix all ingredients for burgers, form into patties, cook in oil, searing on both sides for about 3 minutes each, then pour in wine or stock, turn to low and simmer for about 15 minutes or until done.

For wasabi cream, mix about 1 T of wasabi powder, about 2 T cream and 3 T mayonnaise together. Let sit for about half an hour. Heat slightly in microwave.

Serve with steamed carrots and white rice.



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