

KOREAN BARBECUE-STYLE BURGER

(adapted from The Steamy Kitchen Cookbook)

1 + 1/2 pounds ground beef
1 Tsp finely minced garlic
2 Tbs minced ginger
2 + 1/2 Tbs soy sauce
2 + 1/2 Tbs brown sugar
3 Tbs finely minced green onions
3 tsp sesame seeds
1/4 to 1/2 tsp salt
freshly ground black pepper
4 hamburger buns

for the pickled veggies

1 cup matchstick cut carrots
1 cup matchstick cut cucumber
1/2 tsp sesame seeds
4 tsp rice vinegar
1/2 tsp sugar

Mix the ground beef with the garlic, ginger, soy sauce, brown sugar, green onion, sesame seeds, salt and pepper. Try to mix it gently, but incorporating the ingredients well. Divide the mixture in 4 equal portions and shape them as patties, making a small indentation in the center. Let the patties rest while you prepare the quick veggie pickle by mixing all the ingredients in a bowl. Wait 5-10 minutes and the pickle will be ready.

Cook the hamburger on a hot grill or on a frying pan with a little oil, for 5 to 6 minutes per side. Serve with the carrot-cucumber pickle and other toppings of your choice.