The Bun Cha Burger

Submitted by: Randi Shaw

This burger is based on a popular dish in Vietnam called Bun Cha. It consists of freshly grilled mini-pork patties and bacon served in a room-temperature broth with cold noodles and fresh herbs. The patties are marinated to give them an amazing flavor and the herbs make the dish very refreshing.

Make 6-8 burgers, depending on size.

Ingredients:

2 lbs ground pork or beef
2 eggs

Marinade:
1/3 cup fish sauce
10 scallions, thinly sliced
½ cup chives or green onion, roughly chopped
1 tbsp soy sauce
½ cup minced shallots
1/3 cup minced garlic
1 tsp black pepper

Toppings:
Lettuce
Fresh herbs: cilantro, mint, Thai basil
Red onion
Optional toppings: bacon, sirarcha-style hot sauce, bean sprouts

Crusty burger rolls or baguette-style bread

Mix the ground meat with the egg and marinade ingredients. Let sit for a minimum of 2 hours to overnight.

Form the mixture into burger patties and grill. Serve with the toppings in a baguette, with or without bacon and chili sauce. Enjoy!

(A little mayo and even ketchup can taste really good in this burger, but I like it with hoisin sauce myself.)